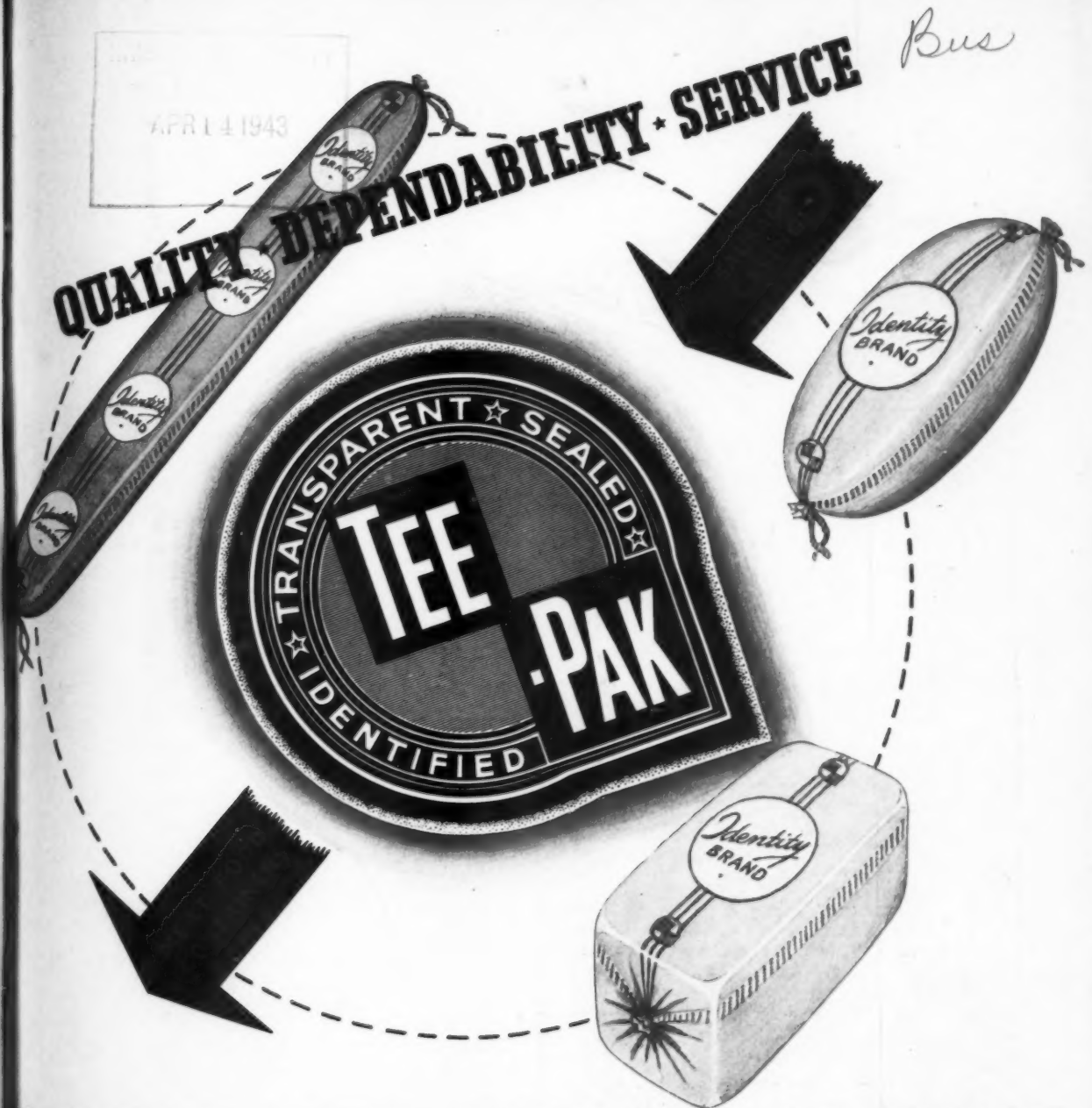


THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891



TRANSPARENT PACKAGE COMPANY

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K. P. is a tougher job in THIS war!



Not only does America's World War II Army have many more fighting men... but, man for man, they eat far more. It's the best-fed force in history!

A hard job for the Kitchen Police, yes. And a terrific task for the nation's packers to produce enough sausage and other muscle-building meats to make ours the healthiest, strongest army. Besides, there's the problem of supplying sausage to hungry war-workers, as well as civilians whose health must be guarded, too.

Helping the sausage manufacturers to speed unparalleled production are the many Buffalo machines... grinders, stuffers, cutters, mixers. Buffalo's 75 years' experience serves them well today... and will serve as capably in the after-war years.

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MAKING MACHINES**

ON VICTORY'S PRODUCTION LINE

America's war production includes ships, planes, tanks, guns, food and Jamison Doors.

Fighting men must eat.—Protection of their perishable foods starts in training camps and follows them into battle.

Jamison's 50 years' specialization on cold storage doors is aiding Uncle Sam.



JAMISON-
BUILT COLD STORAGE DOORS

Jamison, Stevenson and Victor Doors
HAGERSTOWN MARYLAND



THE NATIONAL PROVISIONER

Volume 108

APRIL 10, 1943

Number 15

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

"Housewife with a Headache" recently appealed to a columnist for advice on how to convince her husband that a meal without meat is just as good for him as his customary meat and potatoes. She wrote, "He loathes chicken, doesn't believe in cheese or beans, and simply can't abide a salad. He so detests canned vegetables that he won't eat fresh ones; and he threatens to leave home if he sees one more egg on the table." The columnist replied: "Lady, the best advice we can give you off-hand is to recall what Marie Antoinette said when she was told, 'The people are crying for bread and butter, there is no butter.' Said the queen, 'Let 'em eat steak.'"

★ ★ ★

Cheese rationing apparently has its brighter side. In Amendment 1 to Ration Order 16, OPA has gone to some length to explain that certain cheeses are not covered by the order. Among the scores of varieties so listed are Bgug-Panir, Katschkawalj, Komijne Kaas, Hvid Gjedeost, Riesengebirge, Ftinoporine, Olmutzer Quargel, Stracchino de Gonzola, Schlesischer Weichquarg and good old Queso de hoja. So there you are. Just name them and you can have them—without a red stamp!

★ ★ ★

In Denver, Colo., the state senate voted preliminary approval of a bill to prohibit the sale of horse meat for human consumption. A Republican senator who was against the bill protested: "My dog can eat a horse and I don't see why I can't eat what my dog can." To which a Democratic senator replied: "Your dog also can scratch his ear with his hind leg and that's more than you can do."

★ ★ ★

An Oakland, Calif., horse meat operator is experimenting with corned horse meat. He soaks a 5-lb. brisket, surrounded by cabbage, in a barrel of brine. His only problem now, he states, is to find a more elegant name than "corned horse" for his product. How about "corned equine on which to dine"?

★ ★ ★

Prentiss Brown, OPA administrator, is said to be impressed by the fact that while Great Britain's price control set-up has only ten lawyers on its staff, Brown's own agency has 2,700. No wonder it's hard to master new OPA regulations as fast as they are issued.

FINE MEATS

deserve

A FINE CURE

**PRESCO
PICKLING
SALT**

**IT'S
FAST
and
MILD**

Better flavor, texture and appearance in all cured meats are definitely assured by the use of PRESCO PICKLING SALT. That is because it has been perfected through years of experience and intensive research. It is unexcelled for the manufacture of tender "Ready-to-Eat" hams. For their production we furnish complete instruction in the use of the effective PRESCO PROCESS.

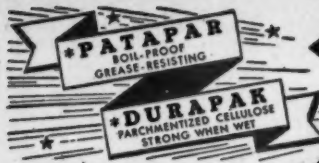
THE PRESERVATIVE MANUFACTURING CO.,

BROOKLYN, N. Y.



PRESCO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS



Patapar NEWS



NO. 101

Paterson Parchment Paper Company

APRIL, 1943

Bristol, Pennsylvania



This spring many of us will be enjoying good exercise by walking in the countryside. If we look around with an exploring eye, we can enjoy at the same time some unique diversion. April brings the greatest show on earth.

Overhead red gauze gathers like a delicate mist through the tops of the red maples. This phenomenon is light green in the Norway maples. Deep purple among the elms. Yellowish in the oaks. These delicate colors that hover in the hardwood trees in the very early spring are a swift transition from the dark silhouettes of winter to the fountains of green leaves of summer. They are the tree flowers that are so little understood, because if people see them at all they take them for unfurling leaves, instead of flowers.

Underfoot, where the ground is wet along the streams, you will see surprising things happening. The skunk cabbages look like mottled purple shells with a spiral twist and a very sharp tip. The light green leaves of the skunk cabbages will be sticking up through the ground about a week's growth behind their flowers. If these young leaves are dug up, the underground parts of them will be white. They can be boiled and make delicious eating, provided the water is changed two or three times to carry away the fetid odor of the plant. Nearby, bright green leaves are opening wonderful accordion pleats. This plant, which is so vivid and interesting only in the early spring, is known as false hellebore, a member of the Lily Family. These are the two earliest plants to push up from the earth in spring. At the same time, in drier spots in the

woods, the trailing arbutus will be in full bloom with its pink and white flowers of rare fragrance.

If you are only a Sunday walker, you will be surprised how completely the scene changes each week. Instead of skunk cabbages and false hellebore, the next Sunday you will find bloodroots and hepaticas. The former is easily recognized by its broad, fantastically shaped leaves with deep sinuses and curving lobes. These wonderful leaves are jade or blue, and the bloodroot flowers usually poke up through the middle of the leaf. Because the bloodroots and

the hepaticas grow low to the ground and their flowers are only an inch more or less across, you must stoop and examine them closely to realize that here are two of the most beautiful American wild flowers. But they are so succulent, so delicate that, if you pick them, they collapse in a few minutes. Succeeding weeks will bring a succession of other spring flowers, such as adder's-tongue, spring beauty, jack-in-the-pulpit, violets, and so on.

In this spring show you will note that there are two kinds of flowering plants: the woody and the herbaceous. The former group includes trees and shrubs. These have wood in their trunks and stems, so that the plant body survives the winter without the need to rebuild it. The woody plants can open their buds and go right on where they left off in the fall. On the other hand, the herbs, having no wood in their stems, collapse and disappear in the fall, and they must begin all over again building up from seed or hidden roots. It's little things like this that are worth seeing, and it's reassuring to know that Nature can be depended upon to stage its great show when April comes.

Patapar resists GREASE

Patapar* Vegetable Parchment has characteristics that may surprise you. It resists grease so stubbornly that products like butter, lard, and bacon can be safely wrapped in it.

BOIL-PROOF, too



Being insoluble it can be soaked in water indefinitely—even boiled without harm.

With these characteristics Patapar has been able to solve many a packaging problem growing out of war conditions and shortages.

If you are faced with a packaging problem, Patapar may be just the solution.

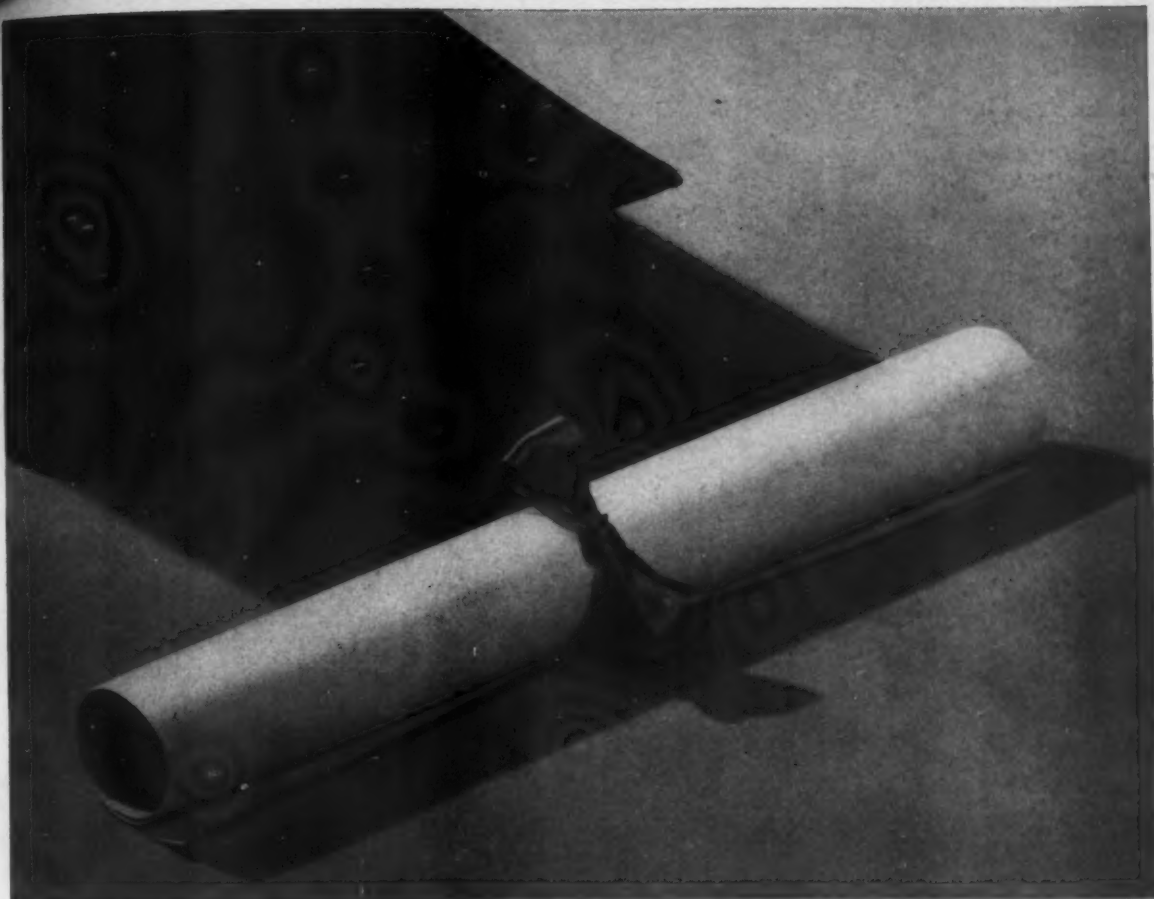
For full information, write us outlining your requirements in detail.

*Reg. U. S. Pat. Off.

Paterson Parchment Paper Company
Bristol, Pennsylvania

West Coast Plant: 340 Bryant St., San Francisco
Branch Offices: New York, Chicago

Headquarters for Vegetable Parchment since 1885



Sign-Off?

NOT ON your white ribbon—it's only the *beginning* of education—an invitation to *further* learning. Americans learn many things from advertising—particularly from educational advertising.

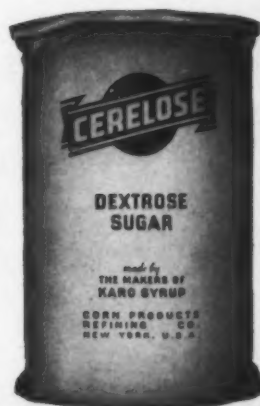
The educational advertising of dextrose is just hitting its stride. People are beginning to appreciate new, important facts about this vital food-energy sugar.

So advertising of dextrose is an educational force that advances American industry, and leads toward higher standards of living.

P. S. The present demand for Dextrose far exceeds its supply. Government and industry must both be served—but, with us, as with you, the war effort and our boys in service come first.

CORN PRODUCTS SALES COMPANY
17 BATTERY PLACE, NEW YORK, N. Y.

The advertising of dextrose, as an educational force, doubly benefits America. Consumers learn how this pure white, crystalline food-energy sugar forestalls fatigue, fortifies energy. Asking for foods "Enriched with Dextrose", they increase the use of American corn, grown by American farmers, refined in American factories, distributed by American companies.



CERELOSE *is* DEXTROSE

TUNE IN

Stage Door Canteen

Every Thursday 9:30 to 10:00 P.M., E.W.T., Columbia Network, Coast-to-Coast

The National Provisioner—April 10, 1943

Page 7

SETTING UP for



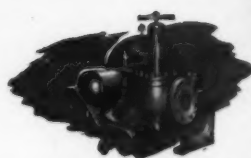
FOR DRIVING POWER



G-E "TRI-CLAD" INDUCTION MOTOR—for cutters, grinders, conveyors—wherever a well-protected standard motor is needed. Available in **SPLASHPROOF** construction (as shown) for wet locations. Full range of sizes, types, speeds.



G-E GEAR-MOTOR—Motor and speed reducer are combined in a single, compact unit. Simplifies mounting, promotes safety. For any single-speed requirement down to 13.5 rpm.



G-E MECHANICAL-DRIVE TURBINE—Supplies low-cost power while acting as a reducing valve to furnish low-pressure process steam. G.E. builds them in ratings from 5 hp up.

FOR PROCESS CONTROL



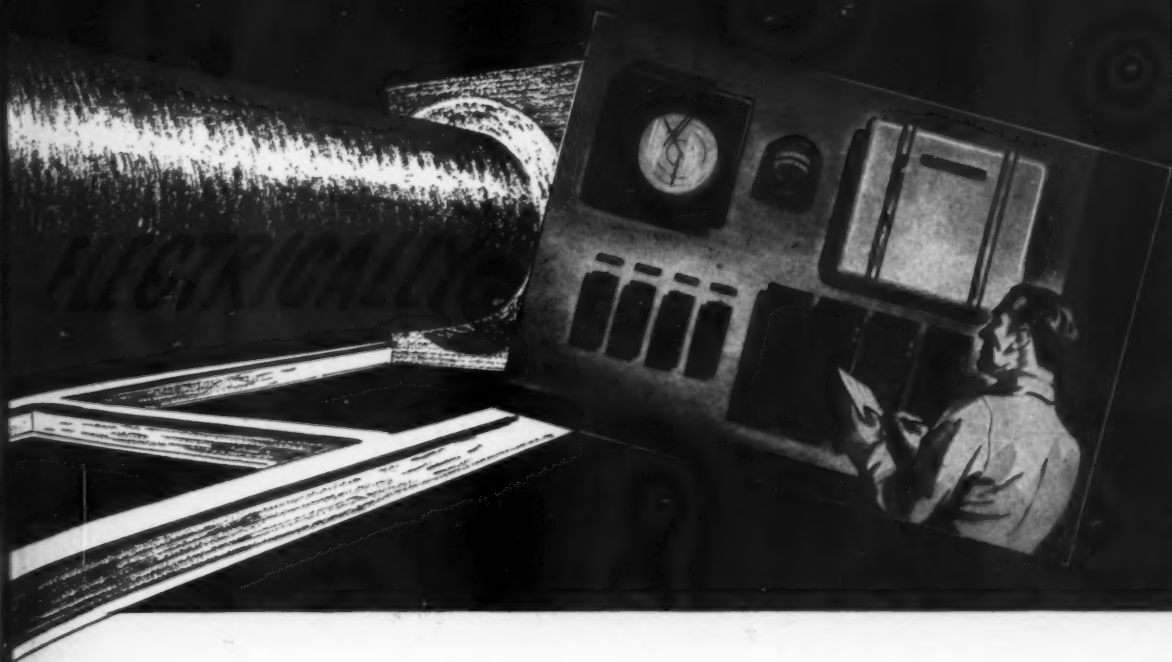
G-E MOTOR CONTROL—A popular choice for food-plant drives is the CR7008 combination starter, with circuit switch and fuses in a single self-contained unit. G.E.'s wide range of types meets the needs of every kind of drive.



G-E TIME SWITCHES—They keep tabs on operating cycles, opening and closing contacts as required to hold elapsed time to split-second limits. Easily linked with temperature control in combination time-temperature circuits.



G-E PUSH BUTTONS—G-E Application Engineers can help you select the right accessory control equipment to put an entire processing operation under control from a single station where temperature recorders and other instruments are located.



Has war brought you new food-processing problems? Are you setting up for dehydration of meat, vegetables, milk, or eggs? Are packaging changes altering your production routines? Are you mechanizing your operations to meet a man-power shortage?

Whichever problems in food technology may concern you, G.E. is ready with the engineering help you need to choose the right electric equipment to boost output or improve product quality.

Whether you're planning new developments in dehydration, canning, freezing, or some other process, G-E Application Engineers will work with you to make your entire production line an electrically integrated unit, thus speeding up installation, simplifying operations, and cutting maintenance cost.

A call to your local G-E office will put you in contact with men competent to tackle your particular food-plant electrification problem. *General Electric, Schenectady, N. Y.*

GENERAL ELECTRIC

668-2-110



IF SALT COST \$1.00 A POUND— many a meat packer would turn out a finer cure!

How do we figure that? Because *then* packers would no longer order blindly nor accept just any salt. They'd take good care to *study the facts* about an ingredient that set them back *that* much!

They'd soon find out that there's a big difference in salt—that some salt contains *impurities* so bitter that they may impart their bitterness to the meat, and tend to clog the pores of the meat, retard penetration, and thus increase chances of souring. They'd learn that some salt can actually *spoil the cure!*

And *that's* when they'd learn to standardize on *Worcester!* You can be *sure* the salt you use is free from those money-wasting impurities if you specify Worcester Salt.

THE PERFECT CURE SALT

Worcester is a pure salt—free from bitter impurities.

Worcester is a fine salt—dissolves instantly, penetrates quickly and completely, guards against souring.

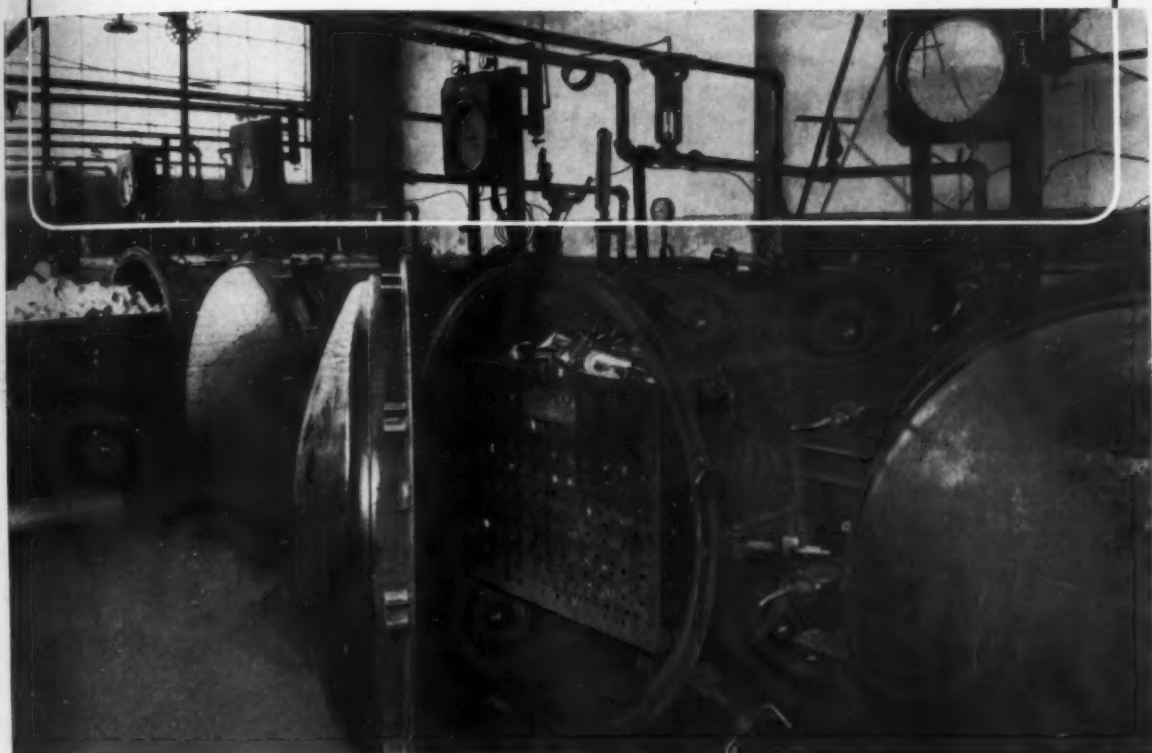
Worcester gives meats a fine color for maximum sales appeal, and fine flavor for sure-fire repeat sales.

Don't trust good meat to poor salt! Standardize on Worcester and be sure of uniformly fine color and flavor.

WORCESTER SALT

Worcester Salt Company, 40 Worth St., New York, U.S.A.
Refiners of quality salt for generations

NOW MORE THAN EVER YOU NEED TAYLOR CONTROL!

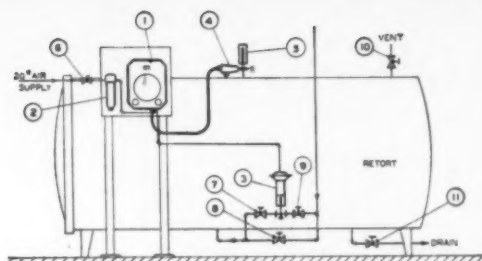


IF YOU ever needed automatic control of tin can re-torting, you need it today when every ounce of both tin and meat *must* be conserved.

And when we say automatic control, we mean Taylor, because Taylor Accuracy for years has been helping meat packers keep quality up and rejects down.

Take the installation shown above, for instance—a well-known Detroit plant turning out corned beef hash and other products in small-sized tins. Note the Taylor Instruments—especially the Taylor Fulscope Recording Controllers, which automatically control temperatures in the five horizontal retorts. In every other important process in this same plant, Taylor Fulscope Controllers also supply precise automatic control.

Whether your problem is tin, dehydration, or glass, there's a Taylor Automatic Control System that will give you "laboratory control" of your whole production line. Ask your Taylor Field Engineer! Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada. Instruments for indicating, recording, and controlling temperature, pressure, humidity, flow, and liquid level.



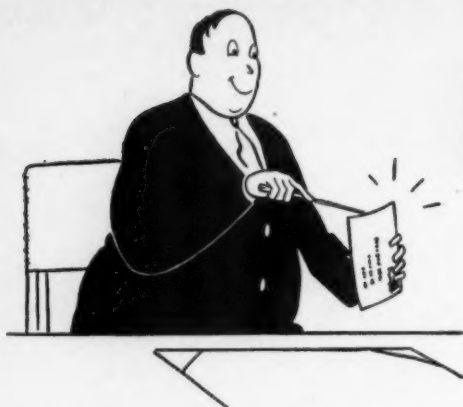
TAYLOR NO. 4 RETORT CONTROL SYSTEM

- | | |
|---|------------------------------|
| 1. Fulscope Recording Temp. Controller. | 4. Steam Circulating Pocket. |
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| 3. Diaphragm Valve Reverse Acting, Single Seat, V-Port. | 6. 1/4" Stopcock. |
| | 7-11. Hand Valves. |

Taylor Instruments
— MEAN —
ACCURACY FIRST

IN HOME AND INDUSTRY

★ KEEP ON BUYING U. S. WAR BONDS AND STAMPS ★



Like to have an AA-1 priority?

WPB wants no bottlenecks in food production . . . requests that manufacturers and processors take steps to keep supplies of maintenance and repair parts at normal levels . . . that orders be placed immediately if necessary to prevent such supplies, measured by past use, from dropping below normal.

Your Hottmann machines are essential

to the war effort. They must be maintained at full efficiency. They are sturdy, long-lived machines, but they need good care and maintenance just as does any piece of mechanical equipment. If you need repair parts it will be mutually helpful if you anticipate such needs and give us ample time to fill all of them to your satisfaction.

After the War...What?

Now is the time to plan for post-war conditions. Why not avail yourself of our knowledge and skill and more than a quarter-century of experience in the manufacture of food processing equipment! Consultation is invited.

Put Your Mixing Problems up to
HOTTMANN

Fat Melters and Percolators

Kutmixer
(Combined Cutter and Mixer)

Improved Catch Basin

Yeast Machinery

Twin-Screw Super Mixer

Mixer, interior view

THE HOTTMANN MACHINE COMPANY
 3325-47 East Allen Street • Philadelphia, Penna.



BAKE-RITE WINS ONLY AWARD IN MEAT PRODUCTS GROUP

Use Bake-Rite Pans for baked loaves, soups, chili, scrapple, sausage or any product. Use them for baking, chilling, freezing, shaping or shipping. They'll pay for themselves through savings in shrink alone! Send for free test samples today!



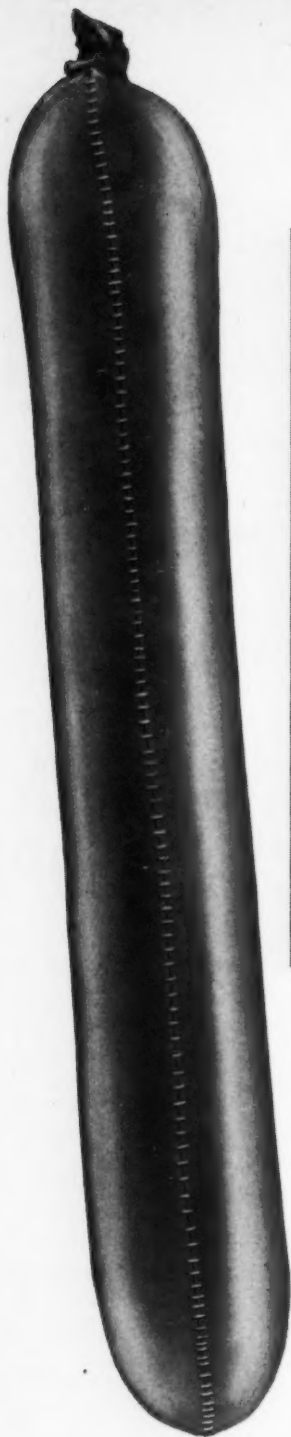
The All-America Package Competition sponsored annually by Modern Packaging Magazine, New York, is designed to reward outstanding accomplishments made during the year in the field of packaging. Being a war year, awards were made only to those products which definitely contributed to America's fighting ability or added materially to her civilian economy. Thus we are particularly proud that BAKE-RITE PANS should receive the only award in meat packaging.

BAKE-RITE MEAT LOAF PANS make an even bigger hit with packers; to them, BAKE-RITE is an improved product, made of non-critical materials, that actually gives better results. Yields are greater, cost is less and profits higher. Bake-Rite Pans are used in exactly the same way as metal pans but require no washing or extra handling . . . no retinning, replacement or depreciation costs. Sturdy outer pan is used twenty to thirty times. Leak-proof, grease-proof inner pan holds and molds the product, retains the meat juices and acts as a handsome shipping and display container.

PRODUCERS AND DISTRIBUTORS OF UNUSUALLY GOOD PRODUCTS FOR FOOD PACKERS

The National Provisioner—April 10, 1943

Page 13



If you are making sausage for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.

Let's Get Down to Casings!
For Liver Sausage at its Best . . . Use

ARMOUR'S SEWED CASINGS

★ Let's talk facts.

We honestly believe that Armour's Sewed Casings are your wise choice for sausage at its finest.

And here's why:

They give your sausages a firm, plump, well-rounded appearance that means extra sales-appeal in the dealer's case.

Because of their uniformly great strength, they help you cut breakage losses to a minimum.

They lock in all the juices, all the flavor of the sausage meat . . . protect your product's goodness right to the customer's table.

And they're available in a wide range of types and sizes, all carefully selected and graded, so that you'll find an Armour's Sewed Casing exactly suited to your product needs.

So let's get down to casings . . . and fine casings for your own fine products. Make your next order Armour's.

ARMOUR AND COMPANY

The Meat Management Program—

WHILE there has been no marked change in the situation of the meat industry, and packers and sausage manufacturers are still entangled in the details of adjustment to meat rationing and other recent changes in the regulatory setup, the outlook for the industry appears to be more hopeful than it has been for some months.

The primary reason for optimism is that the meat industry has a *program* which is acceptable to a very large proportion of the firms in the field.

Perhaps even more hopeful (from the standpoint of actually effecting the desired changes in the governmental setup) is the fact that this program, except for one minor provision, has been adopted and is being supported by the Livestock and Meat Council, consisting of more than 100 national, regional and state associations and organizations of the livestock and meat industry.

At times in the past there has appeared to be some justification for the comment made by government officials that "every packer or group of packers wants something different." Now the meat and livestock industry does have a definite, practical plan for solving all important wartime meat problems. If the acceptance of this program falls within the province of Chester C. Davis, new Food Administrator, we hope that he approves it and puts it into effect immediately.

Although the new meat management program of the Livestock and Meat Council does cover the complex situation thoroughly, it can be stated simply—as in the following summary:

- 1.—Encourage livestock production.
- 2.—Exercise adequate control of livestock slaughter.
- 3.—Keep demand in balance with supply:
 - (a) Satisfy the meat needs of the armed forces;
 - (b) Establish effective rationing program to control consumer demand;
 - (c) Determine remainder of meat supply and limit lend-lease purchases to the available supply.
- 4.—Establish an over-all government meat management administration to coordinate all of the demand for meat with the total available supply.
- 5.—Effect full and strict enforcement of necessary rules and regulations, with an adequate educational program to enlist public understanding and support.
- 6.—Set up an interim program to provide relief to the industry during the transition period.

The program developed by the committee of the American Meat Institute is particularly noteworthy because it is the only proposal brought forward which is comprehensive—that is, it attacks every phase of the present situation rather than suggesting that a poultice be slapped on here, or a patch be applied there. The program's completeness is not the result of chance; it was so shaped after thorough study of 55 different phases of the problem by 22 different committees of the Institute. The members of the committees were meat industry experts—they did their work well.

It is particularly gratifying to THE NATIONAL PROVISIONER that in its comprehensive approach the program is in line with the suggestion made by this magazine on August 1, 1942 that:

"The present meat situation requires an overall approach—call it a 'master plan' if you will—and while piecemeal efforts to repair this inequity, or bring that phase into balance, are probably worthwhile, they can never be wholly satisfactory. So far, almost every agency and group involved has taken an over-simplified or narrow view of a problem which is tremendously complex."

As early as June 13, 1942 (before heavy government buying, restriction orders and other regulations had made the situation as complicated as it now is) the PROVISIONER made the following observation:

"OPA is now working on beef and veal ceilings and may issue a separate regulation for these meats. While such an expedient may give the industry some relief, it is hard to see how it will be any more effective at curing our fundamental difficulties than the various revisions and amendments of the pork ceiling regulation."

In the same issue the PROVISIONER asked whether the time had come to determine whether meat price ceilings could ever be made workable and equitable for all (producers, packers, retailers and consumers) without maximums on the raw material (livestock) from which meats are produced. It was also suggested that OPA give serious consideration to consumer rationing.

Much as the possibility of these two developments was deplored by this magazine, it was felt that conditions at that time, as well as the future trends discernible, made it imperative that the industry and government give livestock ceilings and consumer rationing thorough consideration. Despite the fact that the PROVISIONER was criticized for having favored these two steps (when it had only suggested their consideration) we believe that earlier study of all the factors involved, including the two mentioned above, was desirable and that it was the duty of this publication to make the suggestion in the interest of the meat industry.

New Market Opportunities for Domestic Hog Bristle

By ISADOR A. RUBIN

BRISTLE is scarcer now than it was when we met at Atlantic City a year ago, but this should surprise no one. The surprise is that the supply should have lasted as long as it has; but by no means do I want to imply that there is no more bristle. It has been about 20 months since Chinese bristle imports ceased. Very few parcels have entered our ports since the freezing of Japanese assets. No bristle at all has been received from China since the treacherous attack upon us by the Japanese, except the bristle brought in by our government for its stock-pile.

None of that bristle has been released to the industry, but despite the complete stoppage of bristle imports, more brushes have been manufactured in this country during the past 20 months than in any previous period. Of course, we have been using 45 per cent horsehair, which reduced bristle consumption considerably, and here I must compliment Mr. Thayer (of WPB) on his foresight in issuing order M-51. . . .

It was the extreme forward buying which made the bristle market unstable. Of course, we bought for protection, but the dressers did not know that. They may have sold bristle which was still on the hogs' backs, believing that we used it just as quickly as we received it, and it was that state of affairs which caused the market to advance continually. We feared that we would have no bristle, but instead of looking for a solution or remedy for this condition we continued to buy bristle and more bristle, and encouraged the high market.

This was because we had to depend on foreign sources for all our bristle supplies—sources thousands of miles away from our shores; for if we were unable to obtain bristle from those sources our plants had to shut down, and we felt that we had no alternative except to buy. I believe, however, that we have now found a solution, not for all the bristle we need, but for a great part of it. . . .

The Present Situation

From inquiries made of bristle merchants here I learn that no stocks of any consequence are available. No genuine brands of bristle are offered. By this I mean that no Chungkings, Tientsins or Russian bristles in the original packages are to be had. Lots of South American bristle is available, some dressed there and a good deal here. Truthfully speaking, this bristle is poor in quality and the dressing is poorer still. Some of this bristle is dyed black to simulate Chinese bristle. Another part of it is in the original colors, but practically all of it is dressed very taper.

May I at this point tell our friendly neighbors in South America and those dressers of South American bristle here that to continue to prepare South American bristle as poorly as they have been doing will destroy this newly formed industry both here and there. To encourage its use, this bristle must be much cleaner and freer from wool and hair, and should conform to a certain

About the Author . . .

Isidor A. Rubin, president, Rubico Brush Mfg., Inc., N. Y., one of the nation's outstanding authorities on bristle, is a member of the advisory committee of the brushes and bristle section, textile division, War Production Board. He delivered the accompanying address before the American Brush Manufacturers Association at its recent convention at Rye, N. Y. Mr. Rubin's many years of experience in the bristle industry qualify him as a leading expert in this field. He has devoted a great deal of time and effort to further the development of American bristle. Those of his remarks dealing with other topics have been eliminated. The italics are our own.



I. A. RUBIN

standard of solidity and specification. To say that this bristle is 80 per cent top and furnish only 60 per cent top is unethical and unhealthy. . . .

A recent development and one of utmost importance to our industry is domestic hog bristle, and I should like to discuss this material freely with you. The bristle bearing pigs are to be found in the farmyards of America—they are to be found on every farm from coast to coast throughout the length and breadth of this land. Unfortunately, we in this industry had no interest in

**MADE WITH U. S.
HOG BRISTLE**

These brushes, displayed a short time ago by Swift & Company, are made of domestic bristle collected in the 1941-42 winter season. Brushes of 100 per cent hog bristle are now restricted to the use of the armed forces of the U. S.

BARRING BRUSH

Perhaps the most essential of all brushes used in the textile industry. The brush comes up and down 1000 times per minute in a rotating motion to the wool fiber.

American pigs or their bristles, since we have always obtained our bristle supplies from foreign sources and overlooked our home supply, but now our pigs are coming into their own. These pigs are not only of interest now, but may prove the nucleus for rebuilding our entire industry.

For many years we have failed to look ahead to see whether we could use our domestic product, always depending on China, Russia, Poland, Germany, Rumania, Turkey and India for our supplies. We travelled the world over to find bristle for our use, but overlooked the fact that right here at home in our own backyards were hundreds of thousands of pounds of good, usable bristle—better bristle than China or Europe produce. It may be that we never before appreciated the excellent qualities of our domestic product, or that we felt we must have foreign bristle because anything of foreign origin always seems to have greater value in our eyes. However, by adopting this attitude we were unfair to our own product. I want to try to change that attitude if I can. I want to acquaint you and the public with the excellent qualities of domestic bristle. I want you who make brushes and the people who buy and use brushes realize that our domestic bristle is superior. We can proudly say that here is an American product that is better, and give our whole-hearted support to make this new project a success and a permanent thing.

Early Disadvantages

Now, let me recall for you my impression of and experience with domestic bristle as it was some 46 years ago, when I first entered the industry, and let me tell you that I do not blame the brushmaker for being reluctant to use it as it was dressed then.

As I remember it, domestic bristle then was very taper. It was full of wool, similar to some of the South American bristle now being bought so eagerly by us. It was curly and slippery, and in order to make it usable quite a lot of chalk or whiting had to be added. The brushmaker at times was so white with chalk that he looked like a creature from another world, because the whiter he was the more he felt he impressed on his employer the fact that he was a hard worker, but the poor guy usually ended with some asthmatic ailment, and a good many times even worse than that.

American bristle at that time was used only for the cheaper grades of brushes, so that no one cared how poorly it was dressed, and we will all admit that that was a good way to discourage the use of our home grown product. It took a global war to awaken our industry to the fact that we have good bristle right at home, which could be dressed for our purposes. I remember comparing American bristle with Chinese bristle then, and finding that the tendencies of both bristles were similar, but that they differed in texture as well as in the dressing. To compare American bristle with Russian bristle was



EDUCATION NECESSARY

This advertisement, one of a series being published in Life Magazine by a nationally known brush manufacturer, emphasizes that if domestic bristles are to come into their own again, the public must be told of their desirable qualities. The meat industry, ever alert to new by-product developments, can hardly afford to overlook the new opportunities opening up for domestic hog bristle.

considered an insult to the Russian hog, and no one would have thought of even attempting the comparison. Now I can say it, and say it without the need for reservation.

Domestic bristle as it is dressed today is as good as any bristle produced in any other country of the world, and in a good many cases even better. American bristle compares favorably with Russian and Chinese bristle. It is stiffer than Tientsin and Manchurian qualities. It is stiffer than Half-Stiff Russian. The flag of the bristle is not so pronounced as on Russian bristle, but is like the flag on Chungking Chinese bristle. The individual strands are thicker than Chinese bristle. As an example, a small bundle of 3-in. Chungking Chinese bristle weighing ½ ounce, tightly tied, measures ¾-in. in diameter, while the same weight of 3-in. American bristle and 3-in. Russian bristle, also tightly tied, measures ¾-in. in diameter. While some of you may feel that this proves nothing, the fact remains that individual American bristle strands are thicker, and because of that this bristle will not wear down as quickly as thinner bristle.

Domestic Bristle Tested

Here I should like to call your attention to an interesting test made by one of our members, Frank Hardy. As you know, Mr. Hardy is engaged in work which is extremely important in our war effort, and one of the types of brushes he manufactures is the dabbing or combing brush which is used in woolen mills. From my understanding, 3½-in. Chungking Chinese bristle is an

important size in Mr. Hardy's production. For this size he substituted 3½-in. domestic bristle, and you know that any new material is always at a disadvantage. However, Mr. Hardy sums up his report by saying that domestic bristle can be used with excellent results.

One point I should like to emphasize. At the bottom of Mr. Hardy's report he makes mention that 2½-in. domestic bristle does the work of about 46 per cent of the 3½-in. Chungking bristle. This is most interesting, particularly since the 2½-in. size of domestic bristle is the poorest of all the sizes dressed, because it contains the bottoms. The fact remains that genuine American hog bristle can be used by the woolen industry in making cloth for the uniforms for our armed forces.

Where U. S. Bristle Excels

Here let me tell you about some of the characteristics of our domestic bristle. Would you believe that some of our bristle is as stiff as Russian Siberian bristle? Would you believe that all of it is stiffer and better than Polish, Lithuanian or French bristle at their best? Would you believe that it is better than the softer grades of Chinese bristle, and even has an edge on Chungking?

I have prepared and brought with me an exhibit of domestic bristle and brushes made of that bristle, and I want you to examine and pass on their merits after the meeting. I will leave the final decision to you.

The Berkshire or Chester pig produces the light colored bristle and compares with Russian Gostorg quality. I would classify this bristle as equal to a good grade of Gostorg and better than Tientsin, comparing favorably with Chungking and Yunnan Chinese bristle.

The Duroc pig produces bristle which is bronze in color and stiffer than Gostorg or Chungking. This bristle is similar to the bronze bristle we formerly imported from Russia, which originated in the Ural Mountain region. I should classify this bronze domestic bristle as superior to any other bristle.

The Poland China pig produces a black bristle. The characteristics of this bristle are similar to those of the Hongkong or Wahloong brands of China. It is stiff and has a crooked flag. It resists the straightening process, but is good bristle for all other types of brushes except paint brushes. All these types of domestic bristle range in size from 2½-in. to 3¾-in., with a small percentage of them in lengths of 4-in. and 4¼-in.

I advocate that we establish and maintain an American bristle industry, because we have the bristle here and it is economically unsound to discard it as waste and buy the same kind of bristle from other sources at premium prices, transporting it halfway across the world. I advocate that we establish and maintain an American bristle industry because we do need the bristle which is essential not only for war pur-

(Continued on page 38.)

Proper Maintenance Keeps the Sausage Department Running Smoothly

WERE fighting a war. America and her Allies need vast quantities of meat and meat products to keep our military men in fighting trim, our workers in vital war industries full of the vigor that brings all-out production, and our civilian populations able to stand up under the rigors of a war economy without flinching.

The role of the meat packer and sausage manufacturer in this tremendous struggle is an important one which needs no retelling here. The industry has been called upon to produce an ever-mounting flood of meat and meat products—and it is making good on the assignment. This production record, however, could not have been achieved without ceaseless attention to plant maintenance. In a world of material priorities and shortages, the meat industry has learned that a machine neglected today may mean curtailment of output tomorrow—and perhaps for the duration.

A previous article (March 13, p. 20) pointed out the necessity of maintaining production at high levels in the sausage department, and carried specific suggestions on getting maximum service from grinders, silent cutters, mixers and the Roto-Cut meat processor. The present article, which concludes a series

PART 2

of two on the sausage department, provides similar information on the stuffer, casing applier, loaf pans, ham and meat molds, stuffing tables, process cooker and several related items of equipment.

Cleanliness in the sausage department not only helps to insure good product which will stand up better in the hands of the retailer and consumer, but also prolongs the useful life of processing equipment. After each day's use, cutting, curing, handling and stuffing tables, trucks, tubs, racks, the stuffer, grinder and silent cutter should be scoured with hot water, strong soap, sal soda or scouring powder, a stiff brush and plenty of "elbow grease." Curing and chilling pans, other small containers and smokesticks should be scrubbed and sterilized.

After thorough preliminary cleaning, this equipment may be sterilized with a .4 per cent solution of sodium hypo-

chlorite applied by spraying, rinsing or dipping. Relative sterilization is complete with a few seconds to five minutes, depending on amount of impurities present. The solution should not be left on metal equipment for more than ten minutes on account of possible corrosion.

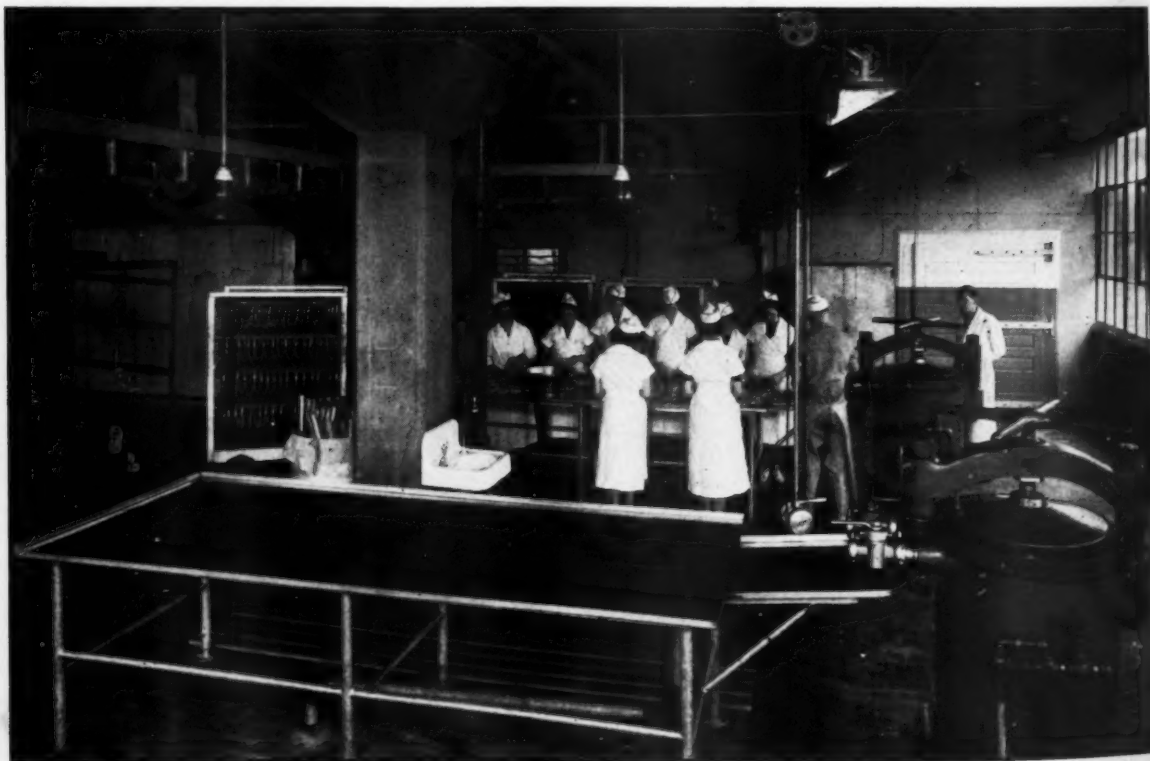
STUFFER MAINTENANCE.—A combination of good mechanical condition and intelligent operation is required for best results in using the meat stuffer. The best evidence that these factors are being observed consists of uniformly filled casings, turned out without excessive breakage and free of air pockets.

Pressures used in the stuffer may range from 80 to 125 lbs., depending on the consistency of the product being stuffed and the size of the stuffing tube used. The supply of compressed air must be constant and adequate for smooth operation. Excessive pressures should be avoided, as they are likely to prove harmful to product. Occasionally, with some very sticky, heavy products, it may be found necessary to operate the stuffer with the globe valve continuously open in order to maintain sufficient pressure.

Stuffer must be kept clean for best service. In cleaning stuffer cylinder and meat valves, avoid use of highly

DESERVE CAREFUL HANDLING

Stuffers, stuffing tables and other sausage department equipment will deliver longer and better service if a wartime preventive maintenance program is systematically carried out. Notice casing appliers in position above stuffing horns.



acid cleaning powders; use hot water and mild soap if necessary. After the stuffer has been thoroughly cleaned, raise and lower the piston, wiping the cylinder wall so it will dry as quickly as possible. With piston down, swab cylinder wall with a good grade of mineral oil to prevent corrosion while the equipment is idle overnight. Lid may be left open and opening covered with cheesecloth. In morning, wipe out the oil before operating stuffer.

One manufacturer recommends that the cleanout plates at the bottom of the stuffer be removed twice a month and the air chamber washed out with hot water under pressure, after which the chamber is wiped dry and plates replaced. To prevent the piston from becoming gummy, which retards its return to loading position, the piston may be removed from the cylinder about every three months and the rubber gasket washed thoroughly.

Modern stuffers are designed so that the piston may be adjusted to compensate for normal wear without removing it from the cylinder. Details of this operation vary slightly according to the make and model of the equipment, but are essentially similar. The piston is raised to the top of the cylinder and the globe valve closed. Adjustment is then made by tightening the nut which joins the upper and lower sections of the piston, between whose outer edges the rubber piston gasket rings are compressed. Tightening the nut causes the gasket to expand slightly, providing a tighter seal against the cylinder wall.

Checking for Leaks

In testing for leaks around the piston gasket, it is usually sufficient to pour a small quantity of water on top of the piston and allow it to rise slowly. A total absence of air bubbles when piston is rising shows that the stuffer will not leak in operation. Full pressure tests, if and when required, may be made by varying this procedure somewhat. To prevent oil, grease or water (caused by condensation) from entering the stuffer air chamber, it is essential to open the pet-cock under the air tank at least once daily and allow the air to force out the excess moisture. Oil in air compressor should be changed twice a year.

One of the principal maintenance operations on meat stuffers consists of replacing piston gaskets when they become so worn that further adjustments will no longer prevent air from by-passing the gasket and getting into the meat. Replacement of this rubber material requires removal of the old gasket and should be handled in accordance with detailed instructions from the manufacturer of the equipment. Different makes and models of stuffers have their own special gaskets and installation methods vary to some extent. The situation has been complicated by the present scarcity of rubber, in some cases necessitating the development of alternate gaskets differing in certain particulars from the standard gaskets formerly available. The same



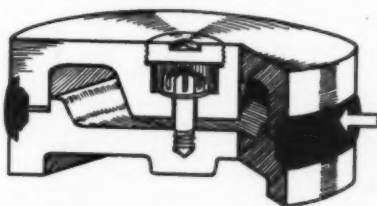
THESE ARE ABUSED IN MANY PLANTS

Ham boilers and loaf pans, increasingly difficult to replace, are often treated carelessly by plant employees, a manufacturer of this type of equipment points out in the accompanying article. The article contains definite suggestions on cleaning and protecting them.

condition exists in regard to the gaskets used on stuffer covers.

Packers and sausage manufacturers wishing to make gasket replacements should write the manufacturer of their stuffing equipment, specifying the model, capacity, etc., of the stuffer for which the new gasket is needed. In this way, the latest available information on gasket replacements may be obtained. Sausage equipment manufacturers report that the alternate gaskets, properly installed, have been giving creditable service.

Stuffer valves are designed to give long service and simplicity of operation. However, abuse, careless handling or dropping must be avoided and thorough cleaning is imperative for maximum efficiency. Valve leakage may be caused by nicks on the valve key or plug, due to careless handling, which causes an ill-fit of the key on the valve body. Some stuffer valves are equipped with an adjusting mechanism which makes it possible to correct leakage.



TYPICAL PISTON AND GASKET

Cut-away view of a conventional type of meat stuffer piston shows gasket (arrow) which is adjusted from time to time to assure efficient operation and replaced when necessary. This particular gasket consists of an inner and an outer rubber ring. Fit of gasket in cylinder is regulated by turning the adjusting screw (center) which holds upper and lower sections of piston together as a unit.

Special attachments, such as meat fillers, are frequently used in conjunction with the stuffer when operations require that the stuffer emit measured, predetermined quantities of sausage meat into containers. The following suggestions are given by one manufacturer regarding the operation of this type of equipment:

- 1) Don't stop meat filler for any length of time unless operating valve is set in a "central" position; 2) Don't allow cylinder heads to get loose enough to leak (this applies equally to joints between operating valve and cylinder); 3) Don't allow meat filler to stand idle for any great length of time without cleaning, since spoilage may result. Operators are also cautioned that an attempt to operate the valve too fast will result in underweight quantities.

CASING APPLIERS.—Casing applying mechanisms are valuable production aids in the sausage manufacturing department and should be carefully maintained to deliver trouble-free service. They include a belt-driven wheel suspended above the stuffing horn in such a manner that it may be brought into contact with casings to push them onto the horn prior to stuffing. Servicing this equipment is primarily a matter of lubricating three points—the small overhead motor which powers the device, and the pulley shafts at the top and bottom of the rod from which the casing applier is suspended.

HAM RETAINERS, LOAF MOLDS, ETC.—The present tight situation in metals—particularly aluminum, stainless steel and other metals used in food processing equipment—underscores the necessity of safeguarding such items as ham retainers, loaf molds and sausage molds against damage. Yet, surprisingly enough, here is what one manufacturer of this type of equipment says about how it is often handled:

"In a great many plants, this equip-

(Continued on page 41.)

Fortnight of Meat Rationing Indicates Point Value Adjustment Necessary

PRELIMINARY and incomplete reports from different sections of the country appeared to indicate this week that the Office of Price Administration must reduce the consumer point values on some kinds of meat. Otherwise, retailers and processors may suffer considerable loss through spoilage of the slow-moving items.

A number of reports indicated that consumers have been reluctant to spend their points for sausage and ready-to-

eat meats. Liver sausage and pork sausage have been moving very slowly, while loaves, some vinegar pickled items and variety meats, end cuts of ham, leg of lamb and the larger beef roasts have also proved draggy.

According to some sources, hamburger and bacon were enjoying considerable consumer popularity.

There were suggestions that OPA put sausage and meat specialties on the point-free list, but such a development

was considered unlikely. Some observers point out that the relative unpopularity of these meats may be due to several factors in addition to the possibility that consumers do not consider them good point buys.

Consumers may have stocked up heavily on ready-to-eat meats before rationing, when they were relatively plentiful in comparison with some products; the present quality of these meats may discourage buying, and the reappearance of some old favorites which have recently been scarce (such as bacon) may have diverted attention from them.

Because of considerable "cut-point" and point-free selling of meat by retailers as their stocks of some products backed up, OPA issued a sharp warning that point-free sales are illegal and emphasized that the dealer should reduce point values only when absolutely necessary and then under procedure prescribed by OPA.

Must Cut Prices, Too

The price agency further tightened its control over point cutting by issuing Amendment 6 to Rationing Order 16, which provides that dealers may not reduce point values of rationed meats without lowering money prices at least 25 per cent below the established ceiling price. If the point value is cut more than 25 per cent, the selling price must be reduced below the ceiling in proportion.

OPA declared that illegal sales of meat point-free have only been possible during the last two weeks because retailers were not required to surrender points for their purchases during the first fortnight of the program. Beginning April 11, however, retailers will be required to surrender points for every pound of meat they buy and lack of working point capital because of illegal point-free sales may put them out of business very quickly.

OPA said that every illegal point-free sale is a blow to the effort to bring about equitable distribution of the available supply and a very real help to public enemies operating black markets.

Whatever action is taken by OPA to adjust point values on slow-moving meats, some observers believe that packers, sausage manufacturers and dealers must move more carefully now that the "honeymoon" period of curtailed government demand and point-free deliveries is nearly over. They indicate that processors must keep their production of processed meats in line with actual demand and that dealers must buy such quantities as can be turned over within a normal period.


Form R-1608 shown on page 28 is for the use of primary distributors (sausage manufacturers, etc.) and wholesalers who do not have enough points after April 10 to acquire foods covered by the ration order. The maximum number of points which a primary distributor may obtain with this form is three times the number of pounds of all foods covered by Order 16 which he ac-

(Continued on page 28.)

Why no other LARD processing equipment compares with VOTATOR!

NOTE!
Investigate
Votator for
CHILLING
EGGS.

FEATURES	VOTATOR	Other Method "B"	Other Method "A"
UNIFORM LARD ALL THE TIME	YES	NO	NO
ABSOLUTE CONTROL OF AIR CONTENT	YES	NO	NO
EXCESSIVE MOISTURE ELIMINATED	YES	NO	NO
PROTECTION AGAINST CONTAMINATION	YES	NO	NO
SEPARATION PRACTICALLY ELIMINATED	YES	NO	NO
COMPLETE, INSTANT MECHANICAL	YES	NO	NO
FULLY ENCLOSED SYSTEM	YES	NO	NO
GREATER STABILITY	YES	NO	NO
INSTANTANEOUS CHILLING	YES	NO	NO
SMOOTHER, WHITER TEXTURE	YES	NO	NO
LOWER OPERATING AND REFRIGERATION COSTS	YES	NO	NO
CAPACITY UP TO 10,000 LBS. PER HOUR	YES	NO	NO



Any single Votator advantage listed above is reason enough to consider Votator equipment for processing your lard. But add up all twelve reasons, plus several others not mentioned—and you'll readily agree that no other lard processing equipment on the market today even approaches Votator.

Send today for valuable book of facts how to improve lard quality and profits. It's from THE GIRDLER CORPORATION, Votator Division, LOUISVILLE, KY.

The bomb with the tattle-tale can

You watch a soldier ram a "tin can" (of all things) into the tail of a bomb. You wonder: "What's that for?"

Bombs used for training our bombardiers contain sand instead of high explosive. Yet every practice bomb dropped must "explode" to show observers the hit.

The can holds five pounds of black powder. When the bomb lands, the powder explodes with a puff of smoke. The hit is recorded by aerial camera. What the cadet bombardier learns from it will some day mean trouble for an Axis target.

You know, of course, why this powder for the Army is packed in cans. Wet powder's no good. Like food, oil, and ammunition, it must be completely protected.

Metal containers "can take it." They don't break, chip or tear. They protect against light, heat, dirt, moisture, insects. They get there—*safe*.

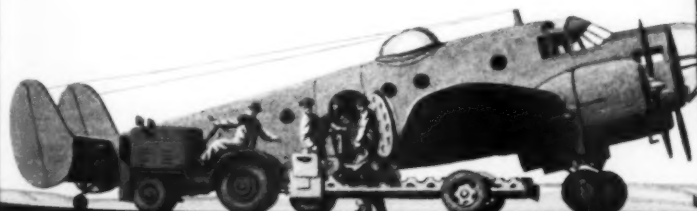
That's why millions upon millions of cans are going to war. That's why you can't get all the things you used to in America's favorite container.

The can will come home some day—better than you've ever known, thanks to our job as packaging headquarters for Johnny Doughboy & Co.

NEED HELP ON WAR WORK?

Metal containers are delivering the goods safely—foods, supplies, and bullets arrive ready for action. Continental is making millions of these cans along with other war needs, including plane parts.

Yet, rushed as we are, we can still take on more! Right now, a part of our vast metal-working facilities for forming, stamping, machining and assembly is still available. Write or phone our War Products Council, 100 East 42nd St., New York.



It gets there—safe—in cans

CONTINENTAL CAN COMPANY

HELP CAN THE AXIS—BUY WAR BONDS

Uncle Jake says:

INGENUITY
plus **COURAGE**
plus **WORK**
equals

MIRACLES *



* A timely thought from

MAKERS OF PARCHMENT ♦ WAXED
GREASEPROOF AND SPECIAL PAPERS
FOR THE

MEAT and POULTRY
INDUSTRY

KALAMAZOO VEGETABLE PARCHMENT COMPANY
PARCHMENT KALAMAZOO MICHIGAN
BRANCH PLANTS IN PHILADELPHIA, PA., AND HOUSTON, TEXAS

Up and down the MEAT TRAIL

Personalities and Events of the Week

"I do not believe it is visionary to hope that before many years have passed—possibly even in our lifetime—the nations of the world will bear about the same relationship to each other as do our 48 states," George A. Eastwood, president, Armour and Company, was quoted recently by a Chicago newspaper. "I have not thought of myself as a 'free trader' and I would not favor a complete and sudden abolition of measures designed to protect American farmers and industries from ruinous foreign competition. Yet I am intrigued by the possibilities inherent in reciprocal trade treaties and bartering arrangements."

Lieut. Edward T. Brown, formerly a member of the general beef, lamb and veal department of Swift & Company, was rescued in the Southwest Pacific recently after being afloat five days on a raft. With 15 other men, he was on a combat mission in the Solomons when a forced landing was made in darkness.

A recent fire at the Miller Packing Co., Kokomo, Ind., was quickly brought under control by firemen, saving hundreds of pounds of precious meat. George Miller, part owner of the company, estimated the damage at approximately \$3,000.

Idle for almost two decades, the Vogt abattoir in lower Dauphin county near Royalton, Pa., is to be operated again under the name of the Penn State Abattoir, thus alleviating the meat shortage in that area, it is reported. The plant has been acquired by Edward A. Carroll of Newark for \$20,000.

Frank J. Boles, meat specialist of the National Live Stock and Meat Board, is conducting a series of 13 lectures at Fort Jackson and the Columbia Army

Merkel Named EMPA Head

A. Henry Merkel, Merkel, Inc., Jamaica, N. Y., was elected president of the Eastern Meat Packers Association at the monthly meeting in New York on March 19. Other officers elected included W. E. Reineman, Fried & Reineman Packing Co., vice president; Allan B. Chatterton, Figge & Hutwelker Co., treasurer, and C. B. Heinemann, secretary.

Directors named for the 1943-46 term were F. B. Weiland, Weiland Packing Co.; S. Edgar Danahy, Danahy Packing Co. and W. L. Medford, Chester Packing & Provision Co.

G. B. Thorne, W. Hunt to Serve as FDA Consultants

Chester C. Davis, food administrator, on April 7 announced the appointment of G. B. Thorne, vice president, Wilson & Co., and Wells E. Hunt, manager of the pork and provision department of the Wm. Schludberg-T. J. Kurdle Co., Baltimore, as consultants on policy matters concerning livestock and meats. Mr. Thorne, who became vice president of Wilson & Co. last month, served as an economist in the U. S. Department of Agriculture before joining the Wilson concern in 1936 in a similar capacity.

air base, Columbia, S. C., on the conservation of meats and other foods, under the supervision of Capt. R. A. Gede, commandant of the cooks' and bakers' school.

As a defiant answer to the enemy, a sleek, formidable destroyer, the *U.S.S. The Sullivans*, was launched recently. Its name perpetuates the memory of the five Sullivan brothers—Joseph, Francis, Albert, Madison and George—who died together when a U. S. warship was sunk by the Japanese. The brothers were formerly with the Rath Packing Co., Waterloo, Iowa.

Mr. Hunt, a graduate of Pennsylvania State College, taught animal husbandry for a number of years at the University of Maryland. He has been associated with Esskay for nine years, serving recently as supervisor of all live animal purchases. In addition, he assumed responsibility for the operation of the company's vegetable oil refining operations, including purchases of crude vegetable oils, and refining and shortening manufacturing procedures.

Messrs. Thorne and Hunt have been assigned to the Livestock and Meats Branch, Food Distribution Administration, where they will assume their new duties immediately.

Effective April 12, the new Chicago office and receiving dock of Peter Eckrich & Sons, Inc., will be located at 419 W. 38th st., according to an announcement by Richard Eckrich. The telephone number at the new address will be Atlantic 3545.

W. A. Johnson, canned meat department, Wilson & Co., Chicago, was a visitor to New York during the past week.

Another Chicago visitor to New York last week was M. L. Westerling, soap department, Swift & Company.

Max Solomon, wholesale meat dis-



"The plant's so busy now that Otto has been doing a little homework lately."

tributor in Philadelphia, servicing hotels and restaurants, has been singled out as representative of the meat industry for the April listing of "Who's Who in and About Philadelphia" in the April 3 issue of the *Philadelphia Dispatch*. He has been identified with the meat industry for the past 13 years.

Walter Felin, John J. Felin & Co., Philadelphia, was appointed a member of the food dealers division to aid in the Salvation Army's 1943 maintenance fund drive which gets under way this month. He will have charge of the meats and wholesale packers group.

Fred C. Cahn, well known throughout the industry as a prominent supplier of stockinettes and other specialties, made a special trip to New York this week to attend the wedding of his granddaughter, Nance Rosenthal, to Lieut. Edwin O. Curry of the U. S. Army.

Commenting on the appointment of Chester C. Davis as federal administrator of food production and distribution, Samuel Slotkin, president, Hygrade Food Products Corp., declared: "Now we are getting down to brass tacks." He added that he believed the appointment indicated the government soon may be expected to adopt a plan of purchasing all livestock as it comes to the market, apportioning it among packers for processing on a cost-plus system.

The American Packing & Provision Co. plant in Ogden, Utah, has been closed for the past two weeks to provide time for making repairs on machinery.

Joseph Adams, 91, vice president of the Chicago Live Stock Exchange from 1908 to 1910, committed suicide in a Chicago hotel on March 30.

In a recent address before 300 packers at the livestock exchange, Omaha, Neb., William Diesing, vice president of the Cudahy Packing Co., stated that he couldn't see how any practical idea on livestock ceilings could be worked out. In his opinion, Diesing said, the OPA was trying to do the best it could to separate good ideas from bad.

James F. Solley, executive secretary of the Baltimore, Md., state salvage committee, recently predicted that meat rationing would slow down the collection of household fats. He called upon housewives and grocers to intensify their efforts.

Victor T. Cummings of Armour and Company's St. Joseph, Mo., plant recently celebrated his fortieth anniversary as a meat packing employee. Mr. Cummings, who serves as a purchase clerk, has been with Armour and Company since it took over the Morris Packing Co. in 1923.

Leo R. Gilleran, of the P. Brennan Co., Chicago, is in the Berwyn Hospital, recovering from an appendicitis operation.

Simeon Steidl, 73, oldest member of Steidl Brothers meat packing company, Mattoon, Ill., died recently at his home.

H. B. Arthur, Swift & Company economist, and Jay C. Hormel, presi-



INVITATION ACCEPTED

Major General Edmund B. Gregory (left), Quartermaster General of the U. S. Army, accepts from Bob White, president of the Grocery Manufacturers Sales Executives of Chicago, an invitation to the special Quartermaster meeting on May 20 at the Drake hotel, Chicago. Looking on is James Canepa, treasurer of the GMSE. General Gregory will be the key speaker at the meeting, which will concern Army food procurement methods.

dent, Geo. A. Hormel & Co., are among the members of the post-war committee of the National Association of Manufacturers, which on March 26 made public a comprehensive report outlining "the principles necessary for post-war prosperity." Ninety other industrialists from all sections of the nation also served on the committee, which was headed by S. Bayard Colgate, board chairman of Colgate-Palmolive-Peet Co.

G. A. Althaus, vice president of Oscar Mayer & Co., Chicago, accompanied by Mrs. Althaus, spent last weekend in St. Louis.

New Jersey waste fat collections hit a new high in February at 304,142 lbs., an increase of 34,831 lbs. over January, it was announced by Clinton M. White, general salvage secretary. Eight ren-

Plan Ultra-Modern Plant to Replace Burned Frye Unit

W. H. Everds, of the architectural and engineering firm of Henschien, Everds & Crombie, Chicago, spent some time in Seattle, Wash., recently making preliminary plans for construction of a modern plant to replace sections of the Frye & Co. plant destroyed a few weeks ago by the crash of a blazing experimental bomber. Application has already been made by the large Seattle meat packing firm for priority orders for the necessary construction materials.

Construction of a main slaughtering building and cooler unit of reinforced concrete is scheduled to begin in about six weeks. Walls of glass and tile blocks will be among features of the structure, which will be among the most modern plants on the Pacific Coast. Prior to the tragedy, in which more than 30 lives were lost, the Frye plant was supplying nearly 30 per cent of the civilian consumption of meat products in the Seattle area.

dering companies reported collections of 43,684 lbs. in Essex county, five firms gave 24,810 lbs. for Passaic county and four accounted for 23,706 lbs. in Hudson county.

William Glick and W. W. Kapoky, sales department, Hygrade Food Products Corp., Pittsburgh, Pa., spent last weekend at the Detroit plant. Foster L. Earl of the company's sales department was transferred to the beef department, Detroit plant. J. McCormick, Hygrade's general manager in Cleveland spent the weekend at Wheeling, W. Va., and Floyd R. Neff, formerly sales manager of John Wenzel Co., Wheeling, now is with Hygrade in Cleveland in charge of plant production.

William B. Durling, president, Wm. J. Stange Co., Chicago, accompanied by Mrs. Durling, is in California on a business trip.

John E. Martin, 56, wholesale meat dealer and state administrator of racing and athletics, Providence, R. I., drowned recently while swimming in the surf at Miami Beach, Fla. He is survived by his wife, three daughters and two sisters.

Harold F. North of Swift & Company conducted the program of the executive and supervisory section of the Milwaukee Association of Commerce's twenty-third annual foremen's safety school which began March 31 in the Milwaukee auditorium. Enrollment was estimated at 9,000 workers from more than 360 Milwaukee war industries.

At a meeting of the Morrell club at Ottumwa, Ia., on March 30, recognition was given to three retired John Morrell & Co. employees and two employees who have served 50 years in the meat packing industry. T. Henry Foster, president of the company, presented gold watches to Willis Stroud, Charles Reedquist and John Orman, who were recently retired under the provisions of the company's retirement plan. Thomas Coughlin and J. Leo O'Malley were awarded a certificate by the company for 50 years' service in the meat packing industry, and gold service pins from the American Meat Institute. Entertainment was furnished by musicians from the U. S. Naval air base.

Ben Miliken, general manager of the Miliken Meat Co., Inc., meat packers, Los Angeles, Calif., announces the closing of his business for the duration. Mr. Miliken has been called into the armed forces. A. Miliken, his father, will devote his time to their livestock interests.

Albert J. Honneger, 62, president of the Lemay Packing Co., St. Louis, died March 25 at Missouri Baptist hospital. He was a brother of the late Charles W. Honneger, vice president and general sales manager of the American Packing Co.

Sterling Meat Corp., United Dressed Beef Co. and Southern Meat Corp., all of the Los Angeles-Vernon district, gave their employees a week's vacation with pay when the plants were closed from March 23 to April 1 while new slaughtering quotas were being awaited.

AN AMERICAN INSTITUTION WORKING WITH AND FOR AMERICA



U.S. needs US strong

The great task ahead requires individual "all-out" performance from each of us. Every branch of the service, abroad and at home, in our factories, fields, mines and within the home, all of us are affected by the essentials of the national nutrition program. Food, too often in the past taken as a matter of course, now may well be the turning point to Victory. The precious products from our farms and ranches must be protected and conserved to the nth degree lest we weaken our cause. Spoilage, shrinkage and contamination must be held in check through adequate packaging protection. Here at Rhinelander the experience of nearly a half-century devoted to specialization on protective papers is concentrated upon improving the quality and increasing the production of America's essential food wrappings.



Polke Becker

PRESIDENT
RHINELANDER PAPER COMPANY

FROM THE BEST THAT'S MADE TO THE CHEAPEST THAT'S GOOD

Genuine Greaseproof
Coffee Bag Papers
Confectionery Papers
Cereal Wrapping Papers

Laminated Greaseproof Papers
Lard and Shortening Liners
Bakery Product Wraps
Coated Food Packaging Papers

Cracker Box Liners
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Glassine Papers, Plain,
Colored & Embossed

Wax Laminated Glassine
Opaque Label & Bag Glassine
Packing Industry Wrappings—
and Specialties to order

RHINELANDER PAPER COMPANY • MILLS AT RHINELANDER, WISCONSIN, U. S. A.

The National Provisioner—April 10, 1943

Page 25

Beef, Veal, Mutton and Lamb Ceilings for Retail Trade

PPRICE Administrator Prentiss M. Brown this week issued specific cents-per-pound retail ceilings on beef, veal, lamb and mutton, to go into effect April 15, providing uniform maximum prices in all stores of the same type in each of 12 pricing zones into which the country is divided.

Effective April 15, no retailer can charge more for the 102 cuts of beef, veal, lamb and mutton in five officially

established grades of beef and veal, four grades of lamb and three grades of mutton than the ceiling prices named by OPA. This regulation is the first to establish grade prices at the consumer level for meats.

In most cases the new retail ceilings on beef, veal, lamb and mutton are lower than the maximums based on March, 1942. OPA believes price considerations no longer should prevent any localities from obtaining their share of the available supply of the four meats.

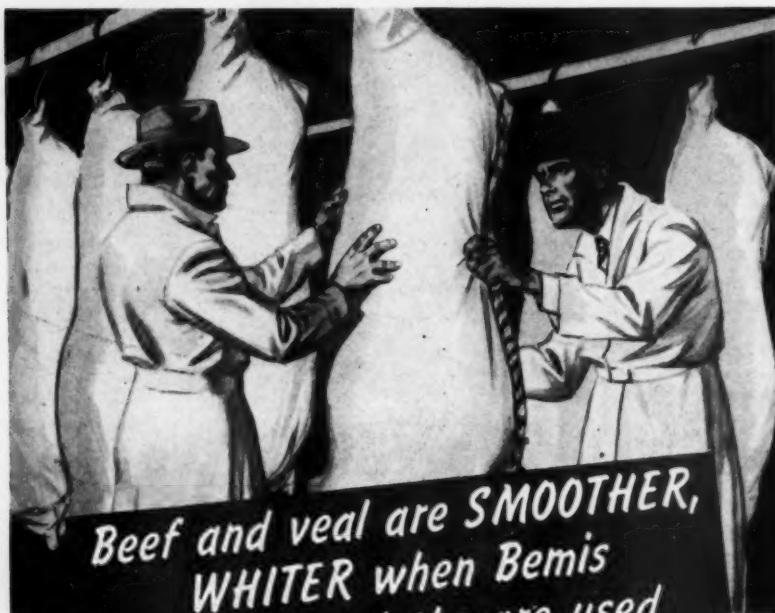
Retail cuts of meats will be standardized as to cutting and trimming, and no retail cuts of these meats other than those described in the new Maxi-

mum Price Regulation No. 355 may be sold by stores.

Following the pattern adopted in pricing pork at retail, OPA again places all independent stores having a total sales volume in 1942 of less than \$250,000 in one pricing category. Their ceilings will be from 1 to 3c per lb. more than those for the remaining stores, which fall into a second classification because of their larger sales volume.

Beginning April 15, every storekeeper must keep available for inspection the official OPA price list for retail cuts of beef, veal, lamb and mutton, if he has any of these meats for sale. In case of overcharge, the consumer may sue for a minimum of \$50 and costs. Official copies of the price lists will be distributed through War Price and Rationing Boards, which will announce locally when copies are available.

Retailers, after April 15, also must keep the same kind of records customarily retained, showing prices charged for the meat cuts specified in the new order. These records must be available to any OPA representative upon request, but do not have to be filed with OPA. If sales slips or receipts were customarily given to customers, this practice must be continued. Furthermore, regardless of previous custom, upon any client's request, the storekeeper must give a receipt.



*Beef and veal are SMOOTHER,
WHITER when Bemis
bleaching cloths are used*

EFFICIENT Bemis Bleaching Cloths make beef and veal smoother and whiter... help you keep and build your reputation as a packer of quality products.

Bemis Bleaching Cloths have many advantages over the use of yard goods. For example: They fit properly because they are cut to size. Double hems prevent raveling. They are highly absorbent and exceptionally durable.

For complete details, samples and prices on these efficient, economical bleaching cloths, contact the nearest Bemis office. We promise prompt attention to your inquiry.

BEMIS PRODUCTS Used in Packing Industry

Lard press cloths, parchment-lined bags, ready-to-serve meat bags, roll duck, cheesecloth, beef or neck wipes, beef bleaching cloths, stockinette, scale covers, inside truck covers, delivery truck covers.

BEMIS BROS. BAG CO.



Hog Roll-Back Possible in Near Future

Under the President's new "hold the line" order against inflation, live hog prices may be rolled back to the \$14.50 level, either with or without ceilings, according to late reports from Washington. The roll-back may involve support prices or payments to producers to encourage production.

Food Administrator Chester C. Davis testified before the House Small Business Committee on April 9 that he considered ceilings may be necessary in the near future, but said that he hoped they could be avoided.

While James F. Byrnes, Director of Economic Stabilization, apparently did not interpret the President's order as a mandate to establish ceilings on livestock, he did state that if the Administration determines that the cost of living is affected by the absence of price ceilings, special maximums may be ordered.

Officials of the Department of Agriculture were inclined to interpret the President's order as not requiring ceilings on commodities at the farm level. However, the order definitely directed that in the case of agricultural commodities, the Price Administrator and the Administrator of Food Production and Distribution are to take immediate steps to place ceiling prices on all commodities affecting the cost of living; to authorize no further increases in ceiling prices and to use all discretionary powers to prevent further direct or indirect price increases.

**Perfect
COLOR
UNIFORMITY
WITH
PEACOCK BRAND
Certified
FOOD COLOR
TABLETS**



Every one of Stange's Color Tablets is identical in color concentration. Actual tests conducted under typical production conditions have conclusively proved that these Color Tablets are less costly to use than bulk color. Elimination of weighing and measuring the color saves time and makes these tablets far easier to use. Whether you use tank or continuous spray cooking, your color operations are always under perfect control. Every batch of sausage is colored exactly the same . . . your product is uniformly handsome and eye-appealing.

Stange's Color Tablets dissolve quickly and offer an easier, improved and more uniform

method of coloring casings. Ordinary methods of measuring color often vary as much as 100% . . . Stange has taken the guesswork out of your coloring operation! Pre-measured color eliminates waste in measuring and spilling . . . simply count the tablets and you can't go wrong! Write today for samples and prices.

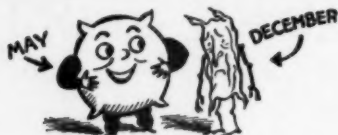
WM. J. STANGE CO.

2536-40 W. MONROE ST., CHICAGO, ILL.

Western Branches } 923 East 3rd Street, Los Angeles, Calif.
1250 Sansome Street, San Francisco, Calif.

"Whad'ya Know, Brother, About BULK?"

EVERY TECHNICAL man is supposed to know his own field thoroughly and have a general idea of related technical fields. But few food processors have time to develop more than a sketchy knowledge of these related subjects.



Take the bulkiness of salt—the specific gravity—which may vary rather widely. A survey of various salt products from different sections of the country has shown that even salt of the same grade can vary up to 25% in bulkiness over a period of months.



Diamond Crystal processing engineers have eliminated this variation to a considerable extent through rigid control of crystallizing conditions and the most modern screening methods. Thus the various grades of Diamond Crystal Salt will not vary more than 4% plus or minus—usually not over 2%.



If you, as a food processor, are applying salt by volume—through a hopper, for example, as in salting soda crackers, potato chips, and similar products—you can only achieve flavor control by using a salt that varies but slightly in bulkiness. Why not check the density of each shipment of salt you are using and see how much it varies in bulk?

NEED HELP? HERE IT IS!

If this is the solution to that variable-flavor problem, write our Director of Technical Service. He will be glad to help you find a cure. Diamond Crystal, Dept. I-4, St. Clair, Michigan.

DIAMOND CRYSTAL
ALBERGER
PROCESS **SALT**

Rationing Developments

(Continued from page 20.)

quired during the first three months of 1943.

The wholesaler, in computing the maximum amount of his credit authorization, selects any week from January 3, 1943, to April 3, 1943, and ascertains the poundage of products covered by the order sold during the week he selects. This computation is broken down into two parts: The wholesaler finds the total number of pounds of meat (excluding canned meat) sold during the week selected and multiplies this by 12; and (b) he finds the total number of pounds of all other foods covered by the order (including canned meats) sold during the same week and multiplies this poundage by 24. The maximum number of points for which a credit authorization may be deposited is the sum of these two findings.

The status of some animal by-products, and of firms using those by-prod-

ucts, has been clarified by Amendment 6 to Ration Order 16 and will be clarified further by forthcoming amendments. Under Amendment 6, "meat" as used in the order does not include gelatin or glue. Neither does it include casings or visceral parts to be used in making casings.

Rendering fats and bones, such as suet and rib bones produced in breaking down a carcass or in boning, may be sold point-free for use as animal foods and for other inedible purposes, the OPA said this week. Lean trimmings commingled with these rendering fats and bones also may be sold point-free for these uses. An amendment now being prepared, OPA said, will give the trade more detailed information on the subject of rendering fats and bones.

OPA acted this week to clear up one of the difficulties being experienced by wholesalers and other distributors in connection with the rationing program. Retailers without ration bank accounts

(SAMPLE COPY)
OPA Form R-1608

Date: _____

Name of Bank and Address or
Branch: _____

UNITED STATES OF AMERICA OFFICE OF PRICE ADMINISTRATION WHOLESALE'S OR PRIMARY DISTRIBUTOR'S RATION BANK CREDIT AUTHORIZATION TO OBTAIN ADVANCE MEAT AND FATS POINT ALLOWANCE

Pursuant to Ration Order 16—Meat, Fats, Fish, and Cheeses

I hereby certify to the Office of Price Administration that I am _____ Points in Figures
authorized by Ration Order 16 to have _____ points
(points in words)

credited for my following establishment or establishments to the account named below.
Check one

- ☐ 1. Primary Distributor Establishment: _____
(Name and Address)
- ☐ 2. Single Wholesale Establishment: _____
(Check here if you have a single
(Name and Address)
wholesale establishment or if
you have more than one and
elect to register them separately)
- ☐ 3. All Wholesale Establishments.
(Check here if you elect to register all your wholesale establishments as
one combined establishment.)

I further certify that no other Credit Authorization has been deposited for the
above-checked establishment(s) in any account I may have.

Any person who makes any false state-
ment or false representation herein is
liable to criminal prosecution under the
laws of the United States:

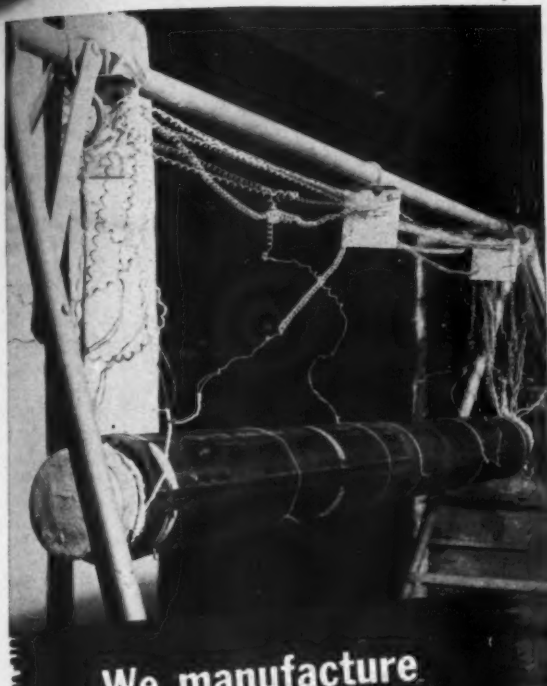
(Name of Account)

Address of District Office (for Primary
Distributors) or Local Board (for Whole-
salers) with which the checked establish-
ments will be registered:

(Address)

By _____
(Signature) (Title)

(Name and address of owner if different
from name of account)



We manufacture
cold to prove
ROCK CORK'S efficiency

A VIEW OF THE JOHNS-MANVILLE "COLD ROOM"
where insulations for service in the low temperature range are tested. The temperature in this room can be automatically regulated and kept constant.

In the JOHNS-MANVILLE insulation laboratories—among the best equipped in the world—specially trained technicians subject low temperature insulation materials to conditions even more severe than they will have to face in actual service. J-M Rock Cork, widely used in low-temperature insulation service, meets the most exacting tests of these laboratories.

Formed by an interlacing of mineral fibers, J-M Rock Cork is exceptionally successful for all kinds of cold-storage construction. Factors responsible for its wide use are low conductivity at low service temperatures, non-absorption of moisture and odor, and immunity to termites, vermin and mold. Available in sheets and as sectional pipe covering. For full details, write Johns-Manville, 22 E. 40th St., New York, N. Y.



**Johns-Manville
ROCK CORK**



TO CONSERVE
the Nation's Trucks

Across the length and breadth of America, there are more than 2,200 GMC Service Stations . . . life-saving stations for our vital motor trucks. While General Motors Truck dealers still have new trucks to sell to qualified purchasers, their main job is to keep trucks on the job. They are well equipped to do this for three very good reasons. First, they are truck service specialists. Second, they provide original Preventive Maintenance Service. Third, they are backed by a factory Civilian Truck Service Department having an intimate knowledge of the commercial truck operator's parts and service needs. Make the most of GMC's nationwide service to conserve your trucks for the nation.

Special "Service Payment Plan" available through our own YMAC



INVEST IN VICTORY . . . BUY WAR BONDS AND STAMPS

THE TRUCK OF VALUE
GMC TRUCKS
GASOLINE - DIESEL

were asked to cooperate in preventing delay in truck deliveries by having ration stamps which they must give up for delivery of rationed foods counted and prepared for transfer in advance of delivery. Some wholesalers have been forced to spend considerable time in counting loose stamps given them in bulk by retailers. When a check is not used, the dealer may transfer the stamps in an envelope endorsed with the number and kind of stamps, the commodity and his name and address.

Restriction Order From OPA to USDA

While the order transferring the functions of administering and enforcing the provisions of Meat Restriction Order 1 from the Office of Price Administration to the U. S. Department of Agriculture was primarily a procedural one which eliminated references to OPA in the restriction order and substituted USDA, there were several changes of direct interest to packers. These included:

1.—Quotas on meat which quota slaughterers may deliver for civilian consumption during the period, April 1 through June 30, were set at the following percentages of deliveries made in the corresponding period of 1941: Beef and veal, 65 per cent; pork, 75 per cent; and lamb and mutton, 70 per cent.

There will be no monthly limitation within the quota periods.

2.—Section 1407.917 (d) was amended to read: "If it is found that there is an area in which controlled meat is unavailable to such an extent that efficiency and dispatch in the war effort or public health or morale are or will be seriously threatened, the U. S. Department of Agriculture will grant, with or without written application, such exceptions to slaughterers or non-quota slaughterers as shall be deemed necessary to remove such threat."

3.—All registration statements and reports required under the restriction order, and all communications concerning the order, as amended, shall be addressed to Food Distribution Administration, U. S. Department of Agriculture.

4.—Transfer of the administration of the order will not affect any legal actions pending prior to April 1. All adjustments and exceptions granted by OPA are adopted and will be continued by the Department of Agriculture. Any further amendments or exceptions to the order will be made by the Department of Agriculture.

The payroll allocation plan builds a sound bond program for your employees. Thousands of firms are now participating in the arrangement.

Indict Seven Meat Concerns on Quota and Ceiling Charge

INDICTMENT of seven meat packing and wholesaling concerns and their principal officers this week on charges of conspiracy and over-the-ceiling traffic in meat was hailed by Price Administrator Prentiss M. Brown as the biggest blow dealt yet to black markets. Defendants named in the indictment handed up to the U. S. District Court at Newark, N. J., by a federal grand jury were as follows:

Nathan Krupnick, Paterson, N. J.; George Moran, Paterson, N. J.; Enkay Packing Co., Inc., Paterson, N. J.; Peter Golas, Chicago, Ill.; Superb Packing Co., Inc., Chicago, Ill.; Morris Freund, Chicago, Ill.; Jacob Schmidt, Kansas City, Kan.; Kansas City Dressed Beef Co., Kansas City, Kan.; State Packing Co., Inc., Chicago, Ill.; Nebraska Beef Co., Omaha, Neb.; Jacob R. Cohn and Samuel E. Jacobs, both of Omaha, Neb.; Liebmann Packing Co., Inc., Green Bay, Wis.; Herbert C. Liebmann, also of Green Bay; U. S. Packing Co., Inc., Kansas City, Kan.; Sam Simon and Albert Simon, Kansas City, Kan.; and Leo Waxenberg of Omaha, Nebraska.

Six of the seven firms indicted are alleged to be owned or controlled by Peter Golas, Chicago, Ill.

Charged with Fraud

The defendant firms and individuals are charged with conspiracy to defraud the U. S. government in its governmental function, selling beef at higher than OPA ceilings and delivering beef for civilian use in larger amounts than Restriction Order 1 permits. In addition, it is alleged some of the meat the firms sold at illegal prices for civilian use actually was meat they claimed they were shipping to the armed services.

Maximum criminal penalties for selling beef at higher than OPA ceiling prices, a violation of MPR 169, are two years in jail or \$5,000 fine, or both. Maximum criminal penalties for violations of the restriction order under the Second War Powers Act, are one year in jail or \$1,000 fine, or both. Maximum criminal penalties for conspiracy involving infringement of the U. S. Criminal Code are two years in jail or \$10,000 fine, or both.

"Between December 16 and February 1 last," said Price Administrator Brown, "the firms shipped 10,000,000 lbs. of beef into northern New Jersey and New York city alone, selling it at prices ranging from 28c to 32c a pound. The OPA ceiling price on the highest grade of beef the firms sold was 23½c. At an average over-charge of 6½c a pound, an illegal \$650,000 was collected on the \$3,000,000 worth of meat distributed in northern New Jersey and New York City alone in a bare one and one-half months of activity."



PERMIT NO. HAND STAMP

Priced at 50c per engraved character, plus \$2.00 for the handle and shank. Above shown stamp would cost \$5.50. Metal ink pads, 75c each. Government-approved violet ink, \$1.00 per quart.

PACKERS MUST COMPLY WITH

FOOD DISTRIBUTION
ORDER NO. 27

EFFECTIVE APRIL 1ST

All wholesale cuts of meat must be marked one or more times with the letter P and permit number assigned, lettering to be at least ¼" square. Place your order now for sturdy, easy-to-use EVERHOT HAND STAMPS carrying your individual permit or establishment number. Send your order today!

EVERHOT MFG. CO.
MAYWOOD ILLINOIS



GLASSINE • LARD PAK • BACON PAK
GREASEPROOF PARCHMENT
SYLVANIA CELLOPHANE

E A U T Y
in packaging

The Greeks had a word for it . . . Daniels,
has the facilities, the skills, and the materials for the
production of wraps that appeal to the consuming public.



Preferred **PACKAGING SERVICE**

DANIELS *Manufacturing Company* **RHINELANDER, WISCONSIN**
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

Inspected Packers to Hold Stocks at Early April Level

ON APRIL 17, and at the end of any week thereafter, the beef and pork inventory of any federally inspected packer must not exceed his inventory on the last day of his quota period 2, as established under Restriction Order 1, or in the absence of an established quota period, on March 27 or April 3, 1943.

It is understood that the new inventory control method, established in Food Distribution Order 48, is temporary and will continue in effect only until a more permanent form of control has been devised. It does not affect the present meat restriction order and is intended to make the quantity of meat which inspected packers produce in addition to their civilian quotas immediately available to the government. Coincident with the announcement of inventory control, the Food Distribution Administration by Amendment 2 to FDO 28.1 suspended indefinitely the set-aside order.

Under the new inventory order, control will be exercised over packers' stocks of:

"Beef," meaning the dressed carcasses of cattle, or any edible part, cut or trimmings thereof, which are frozen, cured or in the process of cure; *exclud-*

ing, however, canned meats, offal, oils, rendering fats, casings, and by-products not ordinarily used for human consumption.

"Pork," meaning the dressed carcasses of swine, or any edible part, cut or trimmings thereof, which are frozen, cured or in process of cure; *excluding*, however, canned meats, scrapple, souse and other similar products, offal, oils, lards, rendering fats, raw leaf, casings, by-products not ordinarily used for human consumption, and skins when prepared for use in leather, glue and gelatin.

The term "inventory" means stocks of beef or pork processed or owned by the slaughterer, and located in his plant, branch house, warehouse or premises, and stocks of beef and pork owned by the slaughterer, in whole or in part, regardless of where, how or by whom held; *excluding*, however, beef or pork which has been sold to governmental agencies, or which is to be used in the manufacture of processed meat products under contract of sale to any governmental agency.

Every slaughterer must maintain records and file reports as directed.

Every slaughterer must, upon request, permit inspections, at all reasonable times, of his stocks of beef and pork and his premises, and all of his books, records and accounts shall, upon request, be submitted to audit and inspection by director.

All reports required under the in-

ventory order and all communications concerning the order shall, unless otherwise directed, be addressed to the Food Distribution Administration, Livestock and Meats Branch, Meat Purchase Division, 5 S. Wabash Avenue, Chicago, Illinois, Ref: FD-48.

Armour Appeals Denial of Ceiling Adjustment

Armour and Company has appealed to the Emergency Court of Appeals from the denial by the Administrator of the Office of Price Administration of petitions filed under Procedural Regulation 6 for adjustment of maximum prices established under Revised MPR 169. In its petition the packing company claims that it has sustained losses of \$250,000 on sales to the Army.

The packing company contends that under OPA price ceilings it has been forced to sell boneless beef to the Army at \$19.32 per cwt. when it cost \$21.33 per cwt. to produce the meat.

Armour stated in its petition that unless relief is provided from OPA ceilings it would be impossible for the firm to continue to supply beef to federal agencies. The packer claims that since the meat would be requisitioned unless supplied to the Army, and since OPA ceilings are below costs, the government's policy is one of taking property without just compensation.

THE RESULTS OF CONTINUOUS RESEARCH



Today's need for conservation of materials is a vital problem facing every packer.

Aware of actual necessity of making products go further, Afral's research laboratories have been bending every effort towards this end.

Consult the Afral representative — he has an interesting story to tell you about a product which will save you money and also increase the dietetic value of your processed meats! Let him show you how you can improve your products, conserve materials, and increase your profits.



AFRAL CORPORATION

601 West 26th Street

New York, N. Y.

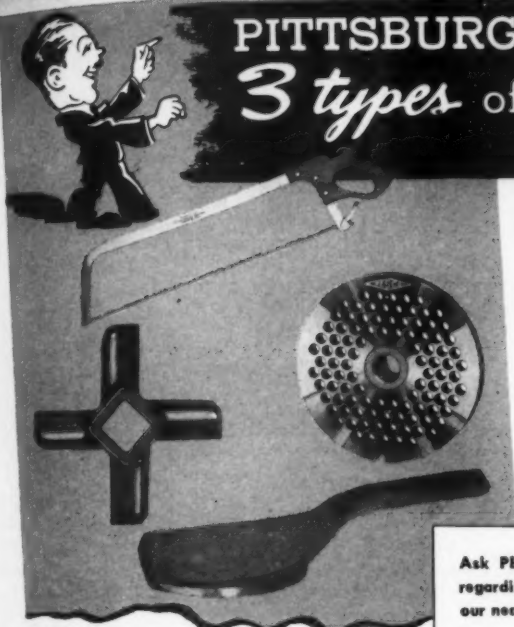
DRY and LIQUID SEASONING

"HONEY SWEET" SUGAR CURE

SUGAR SEASONING COMPOUNDS

QUALITY BINDERS

PITTSBURGH-ERIE Now offers packers 3 types of Saw and Grinder Services



1. MEAT SAW SERVICE including an adequate supply of sharp, filed blades for large beef splitters, pig nose frames and scribe saws.
2. BAND SAW BLADE SERVICE—filed band saw blades for all types of meat and bone cutting machines. We keep them repaired and supplied.
3. LARGE CHOPPER PLATES and KNIVES.

★ ★ ★

Ask PESCO PETE, our service man, regarding these efficient tools, or write our nearest office.

CONSERVE STEEL!

Keeping Pesco Blades dry keeps blades in shape and minimizes corrosion. You can help the war effort by drying blades and thus conserving steel.



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4020 Liberty Avenue, Pittsburgh, Pennsylvania
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New! R & M DRESSING FLOOR HOIST

WRITE FOR SPECIAL PACKERS' FOLDER!

Send now for free copy of Folder AB 900 for complete details on R & M punch, knocking pen, dressing floor and standard duty hoists.



Step up meat-moving in your plant and keep handling costs down with this new R & M heavy-duty dressing floor hoist, designed especially for packers. It's available in 1200- or 2000-lb. capacities with choice of speeds, pendent-rope or push-button control. It's fast, handy, powerful . . . built for years of service with economy. "Take it up" with R & M today.



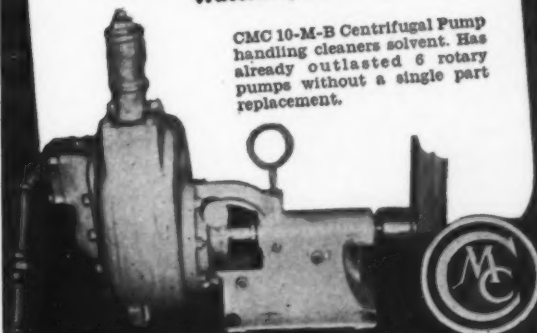
ROBBINS & MYERS, INC.
HOIST & CRANE DIVISION • SPRINGFIELD, OHIO

The National Provisioner—April 10, 1943

CHECK THIS LINE FOR YOUR USE!

If you have jobs requiring pumps, mixers and material handling equipment, check with CMC. Here is sturdy, efficient, economically priced equipment, ideally adapted to many industrial uses. **FREE CATALOG!** Get our 56 page catalog with complete specifications on ALL CMC equipment.

CONSTRUCTION MACHINERY CO.
Waterloo, Iowa



CMC 10-M-B Centrifugal Pump handling cleaners solvent. Has already outlasted 6 rotary pumps without a single part replacement.

**MIXERS • PUMPS • HOISTS
BATCHING & PLACING EQUIP.
SAWS • CARTS • BARROWS**



THE QUALITY TRADE MARK



For Grinder Plates and Knives
that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann

2021 GRACE ST., CHICAGO, ILL.



Recent War Agency Orders Affecting the Meat Industry



SEVERAL important amendments of Revised Price Schedule 53 (fats and oils) have been issued by the Office of Price Administration in the last ten days.

In Amendment 26, OPA ruled that the total price paid by the buyer for fats and oils and any brokerage commission may not exceed the ceiling price specified in the regulation. Officials pointed out that had the practice of allowing brokers to charge buyers a commission plus the ceiling price to obtain fats and oils been permitted to continue, it would have resulted in a squeeze on the buyer, whose own maximum sales prices are fixed. Excepted from this ruling, however, are fats and oils bought from the U. S. government or any state, municipal or other government agency where the buyer customarily paid the brokerage commissions during the two years preceding March, 1942.

By Amendment 27, processors' branch houses and car routes were given permission to charge the same maximum prices in sales of standard and hydrogenated shortening and cooking and salad oils to retailers as are allowed to wholesalers of these processors' products. Specifically exempted were sales by a branch house or car route to wholesalers. Also excluded were sales in carload lots and sales to persons who in 1941 and 1942 customarily bought in carload lots.

In Amendment 28, OPA eliminated the 14.25c maximum price for lard sold to the FSCC. It also provided that the ceiling on sales to this agency will be the same as the maximum in carload quantities for similar lard, similarly packed, sold to any other buyer and delivered at the point from which the lard is shipped by the processor to the FSCC. In effect, this amendment makes the lard price to the FSCC the same as that of similar lard sold to any other buyer. Amendment 28 also established a new ceiling for edible lard oil which is 1½c per lb. over the ceiling for the base or standard commercial refined lard. Edible lard oil is defined in the amendment.

In Amendment 29 OPA authorized sellers of tallows and greases to charge premiums for deliveries in drums, barrels or tierces to certain listed industrial small lot users. The amendment allows sellers to add ¾c per lb. when returnable drums, barrels or tierces are shipped in carload lots to the specified buyers; ¾c per lb. when such containers are shipped in l.c.l. lots. On non-returnable drums, barrels and tierces, the premiums are 1c and 1½c. Without the premiums, sellers had been unable to supply certain types of customers.

Other regulations and announcements issued recently by OPA, WPB and other war agencies, which are of interest to

meat packers and sausage manufacturers, follow:

SALVAGE FATS. — Ceilings on household grease, when sold by independent collectors to renderers in areas where a collection service already existed prior to the nationwide salvage drive, have been raised 1c per pound by OPA. This action affects only the relationship of independent collector to the renderer. The new household grease ceiling under Supplementary Regulation 14 to GMPR will be 6c per lb., as against 5c before. However, the increase applies only in areas where a collection service existed prior to WPB's drive.

CEILING CHANGES.—Repeal, revocation or modification of any price regulation does not release any person from liabilities or penalties incurred under the regulation before it had been changed. OPA emphasized recently in Supplementary Order No. 40, effective April 2. The order does not establish a new policy, OPA pointed out, but simply clarifies the stand which always has been taken.

REPORTS. — Priorities Regulation No. 8, which was the first step in a move to eliminate unnecessary or duplicating reports, has been further amended to eliminate requirements for reports on 43 forms. Previously, many uses of these forms had been eliminated, but users had to report on the forms under existing P orders.

P-100. — Preference Rating Order P-100, general repair, maintenance and operating supplies order, has been revoked by WPB. The action was taken in view of the fact that producers who formerly used the ratings assigned under P-100 are permitted to operate within the terms of CMP Regulation No. 5. This regulation assigns a preference rating of AA-1 to producers covered in its Schedule I, AA-2X to those covered in Schedule II, and an A-10 rating to business activities not mentioned in either schedule.

GELATIN.—Specific cents-per-pound maximum prices for edible gelatin sold in containers of 25 lbs. or more were set this week by OPA in MPR 362 at levels which the majority of the industry had been maintaining. The basic price in the new regulation is 78c per lb. for 300 Bloom gram jelly strength test sold in packages of more than 100 lbs. Prices for lower grades reflect customary differentials. An additional 3c per lb. is allowed in sales in containers of 100 lbs., 5c in containers of 50 lbs. and 8c in containers of 25 lbs. OPA is allowing a 10 per cent mark-up on sales to small lot buyers, limiting it to deliveries of not more than 600 lbs. to any one purchaser during any 30-day period. Any purchasers located in Washington, Oregon, California, Montana, Idaho, Wyoming, Colorado, Utah, Nevada, Ari-



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MM-45

zona and New Mexico may be required by the seller to pay transportation charges in excess of \$1 per cwt., if actually incurred, from the factory to the delivery point. All prices are on a delivered basis.

FATS AND OILS.—Quotas for the use of fats and oils in making margarine, shortening, other edible products, soap from primary fats and oils, and printing ink continue unchanged under Food Distribution Order 42, which Secretary of Agriculture Claude R. Wickard issued this week to replace WPB Order M-71. The quota for soap made from domestic vegetable oil foots and fatty acids has been cut from 150 to 100 per cent. As revised, the order makes more definite provision for edible products, soap, and protective coatings required by the Army, Navy, War Shipping Administration and allies. One provision grants manufacturers quota exemption on fats and oils used to make soap for later delivery to the Army, Navy, or War Shipping Administration. Previously the exemption applied only after the products had been delivered. The order extends the quota exemption on edible products made for the Army, Navy, and certain other war agencies to cover those delivered through wholesalers and jobbers or used by contractors in feeding Army and Navy personnel.

Watch Classified page for good men.

Slaughter Permits for Firms Without 1941 Base

By Amendment 1 to Food Distribution Order 27, the U. S. Department of Agriculture last week authorized USDA war boards to grant slaughter permits and temporary quotas to slaughterers and butchers who do not have 1941 slaughter bases, but are otherwise qualified to receive permits. Factors that must be considered in determining such slaughter bases are quantities slaughtered in 1942, existing facilities, available livestock, and meat needs in the locality. Livestock may not be slaughtered until a temporary or permanent quota or quota base has been issued.

A procedure also was approved in the amendment authorizing the county war boards and other official permit-issuing agencies to grant temporary increases in existing quotas to butchers if the 1941 slaughter base is abnormally low on the basis of existing facilities, available livestock and meat needs. Under FDO 27, the county war boards and other permit-issuing agencies already have this authority to make adjustments for farm slaughterers whose 1941 bases are not normal and to grant small sales quotas to farm slaughterers who do not furnish 1941 records of slaughtering operations.

Temporary quotas will not be granted unless a petition for relief is filed at the same time. Temporary quotas will last

Livestock and Meat Group Backs Plan

The new Livestock and Meat Council, composed of representatives of more than 100 organizations in the fields of livestock production, feeding and marketing and meat packing and processing, has sent a strong and representative committee to Washington to urge the immediate adoption of the meat management program which was adopted by the council at a meeting in Chicago last weekend.

At the Chicago meeting the representatives of 97 livestock organizations, representing the producing, feeding and marketing interests of the livestock industry, unanimously endorsed the fundamental principles of the American Meat Institute program (see THE NATIONAL PROVISIONER of March 27) with the exception of that part which proposes the imposition of price ceilings on live hogs.

until the petition is acted upon. Local slaughterers will be given temporary quotas or increases in present quotas on the basis of the same four factors, but only with the approval of regional administrators of the Food Distribution Administration.

HOG hoists

This popular Globe Hog Hoist is designed for minimum floor space and is famous for day-in-day-out, maintenance-free operation.

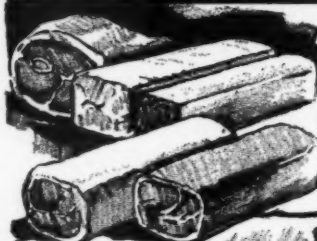
It is ideal for hogs, sheep and calves and can be had to fit bleeding rail from 14 to 22 feet high. Shackles move unerringly from hoist to bleeding rail.

You will find this sturdy vertical hoist in many busy hog slaughtering plants. Write for full details.



THE GLOBE COMPANY
4000 PRINCETON AVENUE • CHICAGO, ILLINOIS

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MAPLEINE
HELPS WHEN SPICES
ARE SCARCE - BY
ACCENTING NATURAL
MEAT FLAVOR

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IS A GOOD SELLER
WHEN MAPLEINE
IS ADDED TO
THE FORMULA**



ACCENT the natural, nutlike flavors of pork products. Mapleine—a fine meat seasoning agent—helps by bringing out full flavor of cured and spiced meats. Try it in your formulas or send for 14 free, profit-making formulas and free try-out bottle of Mapleine. Write Crescent Mfg. Co., 664 Dearborn St., Seattle, Wash.

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Imitation Maple Flavor
Brings Out Natural Flavor of Meat

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Today, products are being packed in glass that never were before. As a result, new problems are constantly arising. Suitable packages must be designed for products with wholly different chemical and physical characteristics. New processes are being developed. New and better liner materials, substitutes for metal closures and other substances, are always coming into the picture, to be tested, checked, approved, discarded.

That's why experience today is more vital than ever—knowledge based on scientific facts—not only

about individual products, but also the variable factors that affect them. And experience means Anchor Hocking. Down through the years, the engineering and research experts in Anchor Hocking's laboratories have contributed many improvements—in the design, strength, weight and manufacture of glass containers... in closures, liners, sealing gaskets and sealing machines. The services of these laboratories—and the men who make them among the finest in the industry—are available free to any organization with a glass packaging problem.

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Domestic Hog Bristle

(Continued from page 17.)

poses, but plays an important part in our every day life during peace time.

Bristle is used for tooth brushes, hair brushes, clothes brushes, shaving brushes. Bristle paint brushes keep our homes livable and clean. Bristle paint brushes apply the protective coatings to our bridges, skyscrapers and homes. Bristle plays an important part in our brush industry, since 50 to 60 per cent of the brush cost is represented by the bristle cost, and because it plays that very important part it is necessary to encourage our own bristle dressing industry. I know that some of you who hear me describe the excellent qualities of our domestic bristle wonder, if that is the case, why this bristle was not used long before this. What was done with the bristle prior to this time? Frankly speaking, it was wasted. Hundreds of thousands of pounds—yes, millions of pounds of this bristle were mixed in curled hair and sold at 5 to 6c per lb. We have not only wasted this good usable bristle, but wasted millions of dollars in revenue. It is very possible that out of the curled hair sold to Europe some of the good bristle was reclaimed there and returned to us in the form of good quality dressed bristle. This, of course is merely a supposition, but it is entirely possible. There have been several stories to that effect.

Method of Saving

Glen E. Millard of Lactona, Incorporated, deserves a good deal of credit for entering the picture and initiating a method of saving this fine bristle, and laying the foundation of an American bristle industry. This bristle is now separated from the curled hair by a process of pulling and laying aside, all in one direction, that is, flag to flag. This is a slow process but a sure one. Only the good, usable bristle is set aside for brushmaking and what then remains is classified as curled hair. *The new bristle project in this country will bring additional revenue to meat packers, revenue which will be substantial if the right method of pulling bristle is installed.* Whether it is by hand or some mechanical method, the bristle must be pulled out of the hog's hide one way and set aside in the same direction, so that at no time will it be mixed with the wool and hair found on the hide.

While the individual pig produces only a small amount of bristle, the collective production from our annual slaughtering should run into a million lbs. of bristle a year. This conclusion is based on reports of South American slaughtering. It is estimated that the number of hogs in the seven largest South American countries is 32,477,000, and the estimated annual slaughtering of those countries is 25 per cent. From these slaughtering it is estimated that we have imported to this country about 200,000 lbs. of South American bristle in the period of one year.

Now, it is estimated that in 1941, 71 million hogs were slaughtered in the U. S. If our annual bristle yield is in



READY FOR SHIPMENT

Domestic hog bristle being boxed for shipment. It undergoes extensive processing before ready for use in brushes. Careful sorting and handling are necessary to insure that only bristles of proper length are shipped for further processing.

the same proportion as that obtained by South America, our bristle production should be over a million lbs. annually. I also believe that if the slaughtering process could be slowed down we could obtain an even greater bristle yield. However, the meat packers may not be inclined to consider slowing down the slaughtering process, since meat is the prime objective—particularly at the present time—and bristle will remain a by-product. In normal times, however, I believe that the extra revenue from bristle would compensate for the slowing down process. . . .

Lactona, Incorporated, of St. Paul has issued a very instructive booklet on the subject, intended to teach those interested the proper method to be used in removing the bristle from the hide of the animal (THE NATIONAL PROVISIONER, December 12, 1942). It is patriotic to be thrifty, and whatever bristle we can accumulate from our domestic pigs makes us that much more independent of foreign sources, and gives us additional revenue which otherwise would go to more resourceful people in other parts of the world.

Other Collection Techniques

There seems to be a difference of opinion on the best way to remove bristle from the hog's back. From my own observations I believe that bristle should be pulled out with the root end and set aside in that direction, without disturbing or mixing the flag and the butt ends. If the bristle is so removed, it is easier to keep and makes later operations easier to perform, and there are many other operations through which bristle must go before it is ready for the brushmaker. This method also results in less waste.

Some people are of the opinion that the clipping method of removing the bristle from the hide is satisfactory. I cannot concur in that, since the clipping

method leaves $\frac{1}{4}$ -in. or even more in the hide, making the bristle that much shorter and thereby reducing its value, as well as lowering the revenue to the operator. The third method is to remove all the hair and the bristle from the hide, and then sort out the good bristle. To this method I am thoroughly opposed, since the process of removing the wool and hair is not only tedious but adds to the labor cost, and at best by this method an operator can only produce a small quantity of bristle daily. . . .

Setting a U. S. Standard

A few months ago I visited Mr. Thayer in Washington and asked him for some domestic bristle for experimental purposes, to show the results I could obtain. The results were unquestionably good. I made some brushes of that bristle and they were good. I then obtained some more bristle and began my studies of the quality and yield of this bristle, and was pleasantly surprised with the excellent results obtained, and so was everyone who saw the bristle and the brushes. I did not question price or dressing costs. All that interested me was the results I could obtain. I will not attempt to compete with foreign labor costs, but I am ready to compete on quality and standards. By establishing a home bristle industry we will be able to set a definite standard here, and also influence dressers the world over to follow our standards, since we are the largest users of bristle in the world. . . .

As far as I am concerned, I feel that it makes very little difference to the brushmaker whether Hankow, Chungking, Shanghai, Tientsin and Manchurian bristles are the same price as long as the required solidity is there. It is a mistaken idea to think that prices should control quality. It is quality that should govern prices, and it is principally our fault that foreign bristle dressers make inferior bristle and sell it to us at lower prices in normal times. This, of course, does not apply to an abnormal market, such as the present. . . .

American bristle as it is prepared here is thoroughly boiled and straightened, and this thorough preparation saves the brush manufacturer 12 to 15 per cent, which is the waste factor on foreign bristle. It also saves the manufacturer the cost of labor in the boiling and straightening operations.

American bristle is wrapped in paper, and the paper and twine waste are considerably less than on foreign bristle. For example, two bundles of American dressed bristle, weighing approximately $22\frac{1}{16}$ ounces, are wrapped in paper weighing only $\frac{23}{64}$ -ounce, or 1 $\frac{1}{4}$ per cent, while on the same length of Chinese bristle weighing 22 $\frac{1}{2}$ ounces the paper and twine waste are $\frac{23}{64}$ -ounce, or 4 $\frac{1}{4}$ per cent, which is 2 $\frac{1}{2}$ per cent more than the wrapping waste on domestic bristle. This is an unseen waste factor and we must remember that the paper and twine wrapping on bristle cost the manufacturer exactly the same

as the bristle itself. American bristle as it is prepared brings us nearer the ready market. If we maintain an American bristle industry we will be able to buy bristle as needed, rather than far ahead of our requirements, as is the case with European or Chinese bristle.

Many people are skeptical, believing that American bristle is only something which has come into existence because of the present emergency, and which will fade out as soon as the emergency has passed. In my opinion that would be like killing the goose that lays the golden eggs. If these persons are right, then we in the American brush industry will find ourselves in even greater need of bristle a few years after the war has ended, because Europe and China will never again be in a position to supply the world with bristle, as they were prior to this global war, even admitting that as soon as this war ends there will be an influx of large quantities of bristle which are now accumulating in many ports of the world.

Huge Demand Predicted

During and after World War I, the flow of bristle from China was uninterrupted, but China was not engaged in that war. China has now been at war since 1937, and its production of bristle will be reduced considerably. China, too, will find that the bristle it produces after the present war will be shorter in length. We must all realize that the need for brushes will be greater in the reconstruction period than ever

before in our history, and unless we in this country build up a domestic bristle industry and prepare for the post-war period, we will find it even harder to get bristle then than at present.

You may question whether we will not burden our Allies by dressing our domestic bristle. I do not believe so. Our production cannot give us all the bristle we need, and we will still import millions of pounds of bristle from foreign sources, and I definitely believe that neither Europe nor China will be able to supply the entire world with all the bristle needed, as in the past.

To depend entirely on foreign sources for all our bristle requirements is not a healthy condition for our industry. This has been proved not only now, but during previous periods in our history, and has been more pronounced since this country went off the gold standard. Since that time fluctuation in bristle prices has been uncontrollable. I believe a great deal can be done to remedy that condition if we have our own domestic bristle supply to fall back on. Foreign dressers are then bound to realize that we are independent of them for at least a portion of our requirements, and their prices will necessarily stabilize and be closer to ours. I believe also that with our mechanical ingenuity we will in time have machinery which will eliminate much of the hand work in bristle dressing, and which will place us on a more equitable footing with foreign dressing costs.

Speaking of nylon: While I must ad-

mit that my experience with nylon bristle has been limited, my enthusiasm for this material is also limited. But it is my firm belief that nylon is here to stay, and will be used to a greater extent in brushes in the future. I have painted with nylon bristle brushes and have seen other people use them, and from my observations I find that nylon brushes will not absorb as much of the vehicle as hog bristle brushes, and the application with nylon brushes is slower. However, nylon has that quality that it does not wear down as fast as bristle, and possibly further experiments with it will result in improving on these points, so that it will have the proper absorption quality and application will be placed nearer that of hog bristle.

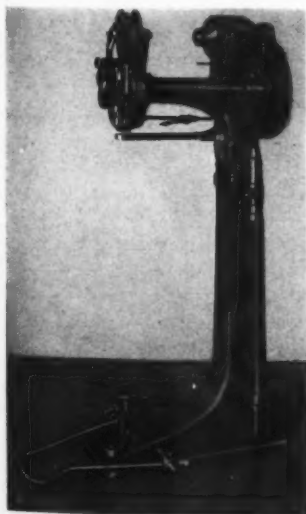
Properties of Nylon

The manufacture of nylon brushes requires more skill and patience. This material is harder to handle and brush-makers must be trained to handle it differently than bristle. The manufacturing process is slower, and the setting will have to be done with extreme care, since it is much easier to spoil a nylon brush than a hog bristle brush. But we must learn to handle this new material just as expertly as we handle hog bristle, and must make every effort to make satisfactory brushes of nylon. We must acquaint ourselves with its special properties, and the more quickly we adapt ourselves to it, the better job will we do. . . .

The domestic bristle industry is in

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its infancy. It needs nursing; needs your support and cooperation; needs to be talked about. If you think it has merit, I want you to publicize it. If you are not convinced, I ask that you withhold judgment. Do not condemn it because you may not like American bristle. You may not want to use it until you have seen more of it. I truthfully say to you that nothing would discourage me personally or change my opinion of the excellent qualities of American bristle, and the opportunity it presents to our industry to free ourselves to a large degree from our dependence on foreign sources. This new project deserves your whole-hearted support—not only at this meeting, but every day after the meeting.

Source of Employment

Another thought I should like to leave with you is that in organizing and maintaining a domestic bristle industry we will not only make use of a by-product which is valuable in war and peace times, but will afford employment to hundreds of men and women. This will be of special importance during the post-war period.

The jobber, dealer and public must be told about the qualities of domestic bristle. We must teach the American brush user to ask for brushes made of domestic bristle, and even if the domestic bristle brush does cost more, it is because it is of better quality—not because it is an imported article. It is up to us to bring this material to the fore, and to keep it there!

The meat packers of America are performing a patriotic duty in employing every means to save bristle in this emergency, so that our government can secure sufficient bristle for its needs. I am sure, however, that after the emergency has passed and the bristle pulling sections in packing plants are organized on the same scale of efficiency as sections producing other by-products in those plants, the revenue derived from bristle will amply compensate meat packers for their efforts.

Buy United States War Bonds and Stamps! Buy them to insure Victory.

New Wholesale and Retail Pork Maximums in Canada

MONTREAL.—The Wartime Prices and Trade Board has issued an order establishing maximum wholesale and retail prices for dressed hogs and cuts of pork sold in all parts of Canada. Schedules accompanying the order specify maximum wholesale prices which may be charged for each of the cuts into which a carcass of pork is divided before it reaches the consumer.

The various cuts are listed as fresh, cured, smoked and cooked products, and a price differential is specified for the 15 zones in Canada corresponding to those in earlier beef price control orders.

For a fresh trimmed ham with maximum weight of 20 lbs., the top wholesale price in Toronto or Montreal is 24½¢ per lb.; in the rural areas of the Maritime it is 25½¢, and in Alberta, 22½¢ per lb. For fancy bacon, the prices were 31¼¢, 32¼¢ and 29½¢.

To the delivered wholesale price, a retailer is permitted to add a specified mark-up varying from 20 per cent of the ceiling price for lard to 25 per cent for cured or smoked pork products, 30 per cent for cooked pork products and most fresh cuts and 35 per cent for such items as tongue, fowl, spare ribs, liver, kidney and pigs' feet.

Under the order, a retailer is prohibited from acquiring any pork cut or product at a price higher than the specified maximum delivered wholesale price for that zone. This prohibition also applies to hogs slaughtered for or by him. A wholesaler must furnish the retailer with an invoice showing price, weight, product number and description of each cut sold.

VALUABLE BY-PRODUCTS LOST IN BLACK MARKET, SAYS OWI

Some indirect developments of the black market in meat were pointed out by the Office of War Information in a statement issued this week. "In addition to the meat lost to the legal trade through the black markets, great quantities of strategically important by-

products have also been lost," said OWI. Potential surgical sutures, adrenalin, insulin, gelatin for military films and bone meal for feeds are disregarded by the men who slaughter livestock illegally." Americans going outside the legal market to satisfy their demands not only upset the rationing program but also get inferior meat, the federal agency declared.

FDA JANUARY DELIVERIES

As in previous months, the commodities delivered in largest volume by the FDA for lend-lease shipment in January were pork and pork products, dairy products, eggs, and fats and oils. Due to a shift in shipping space requirements during the month, grain and cereal products dropped considerably under December deliveries. The space released made possible larger deliveries of energy-giving and heat-producing meats and other protein foods needed by the Russians for winter fighting.

The FDA delivered a total of 447,000,000 lbs. of food and other agricultural products in January for lend-lease shipment. This was less than the average monthly deliveries for shipment in 1942.

ESTIMATED DELIVERIES FOR UNITED NATIONS SHIPMENT JANUARY 1943, CALENDAR YEAR 1942, AND CUMULATIVE SINCE APRIL 29, 1941

Commodity	Jan., 1943 lbs.	Cumulative lbs.
MEATS		
Army ration, canned....	2,700	9,564,510
Beef meat products		
Beef extract.....		224,120
Beef bungs.....		616,990
India mess beef.....		449,320
Dehydrated beef.....		47,260
Dried beef.....		10,960
Lamb and mutton.....	28,128,290	32,450,880
Pork meat products		
Canned.....	51,488,784	919,908,730
Cured, smoked and frozen.....	44,154,880	568,853,200
Dehydrated pork.....		33,000
Frozen loins.....		68,578,854
Frozen trimmings.....	1,379,840	4,327,880
Hog casings.....	796,260	8,294,844
Livers and kidneys.....	1,168,280	5,266,700
	127,113,884	1,618,610,290
FAT AND OILS		
Beef suet.....	7,200	163,337
Lard.....	18,890,142	844,022,697
Linseed oil, inedible.....		6,720
Oleo oil.....	682,780	6,712,280
Oleomargarine.....		33,644,590
Salad oils, edible.....	22,037,120	100,634,221
Shortening.....	3,622,080	7,548,090
Tallow, edible.....	2,119,040	15,680,811
Rendered pork fat.....	143,260	8,296,690
	47,501,722	1,020,653,796

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TRUCK REFRIGERATION

Provides a Cooler Room on Wheels—Eliminates Slime, Loss of Bloom, Trimming—Operates Economically; Less Than a Dime a Day—Assures Predetermined Body Temperatures—Lasts a Lifetime; Guaranteed 10 Years—Keeps Truck Bodies Clean, Sweet, Dry, Odorless—Permits Longer Runs—Increases Sales by Keeping Meat Clean, Cold, Hard—Requires Little Space; Is Light in Weight. Send Now for Complete Details.

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KEWANE

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For 6' scale with pipe diameter markings, write Dept. 89B-IV.

KEWANE BOILER CORPORATION
Kewanee, Illinois

Division of American Radiator and Standard Sundry Corporation

Care of Loaf Pans

(Continued from page 19.)

ment is handled very roughly. I have seen ham molds thrown 10 or 12 ft. into trucks. The particular plant I have in mind, where this is done, has thousands of ham molds and my inspection



THIS KIND OF TREATMENT . . .

of them indicated there wasn't one that was not damaged. In fact, molds that had been in use only a few weeks were out of shape.

"I have also seen many users putting too much pressure on the ham, thereby damaging the mold. All of these ham molds are made of heavy material and

when they are pressed so hard that the metal bulges on the side they are being given more pressure than the ham needs. Soon the covers do not fit tightly, and the hams press up between the covers and the sides, requiring retrimming.

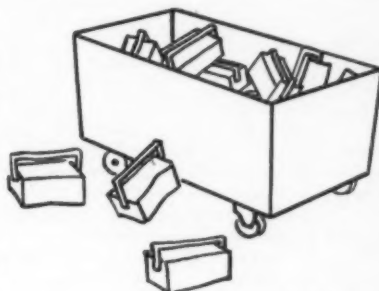
"This equipment is too expensive to be handled as most of the industry is handling it. All foremen should be coached in the proper handling of molds, as I feel that the trouble could be stopped if the foremen were made to appreciate how important proper handling is."

Regular cleaning of ham boilers is necessary. Regardless of the material of which they are made, the brine, burnt fat and other residue common to a ham boiler will form a crust that is very difficult to remove without periodic washings. Special washers are available for this type of equipment. Cleansers containing potash, caustic soda or lye should never be used on cast aluminum retainers, since they react with the metal.

Out-of-service ham boilers set aside for any length of time may be coated with paraffin oil to protect them against rust and discoloration. When pressing cover of a retainer into position, workers should be careful not to spring it by trying to force too large a ham into the container or by failure to put cover on evenly. Manufacturers of retainers, loaf molds, etc., make special hand- or foot-operated presses which

permit covers to be applied firmly and evenly with a minimum of effort.

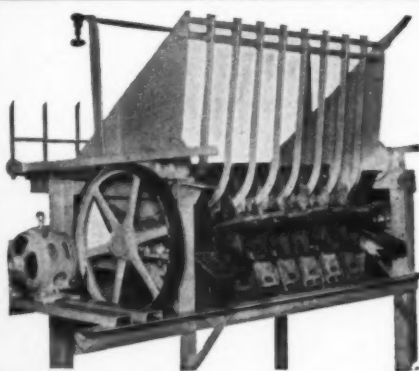
Meat molds should be cleaned daily; otherwise, particles of meat will harden on them and make cleaning extremely difficult. The water used should be as hot as possible. Periodically, molds may be washed by hand, using a small brush on the covers. In some plants, the covers are taken apart every three or four weeks, thoroughly cleaned and reassembled. In cleaning tinned



. . . WILL RUIN HAM RETAINERS

molds, take care not to scratch off the tin with steel wool or a powder containing abrasives. As one manufacturer points out, it is now difficult, if not impossible, to have molds retinned.

For maximum service, meat molds, ham retainers, loaf pans and accessory equipment used in conjunction with



"BABY BOSS" HOG DEHAIRER

This little machine has proven itself a Godsend to the small hog slaughterer. Not only is he able to turn out as well cleaned hogs as the biggest packer, but he is relieved of having to do this irksome work by hand.

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them, such as special stuffing horns, loaf stuffers, etc., should be handled with due regard to their mechanical limitations. It is particularly important that all types of containers be protected against rough handling, since any dents or distortions are transferred to the finished meat product and may lower its value.

PROCESS COOKER.—Another important piece of sausage department equipment is the process cooker used by many companies, which cooks or cooks and colors sausage products either on a track cage or floor truck under automatic control. It utilizes streams of hot water, driven by a pump, which impinge on the product. The cooker should be drained daily and may be cleaned with a steam gun to guard against the onset of corrosion. Pump should receive same type of maintenance given other pumps in the packing plant and the motor requires regular oiling and maintenance.

STOCKS AT SEVEN MARKETS

Slight declines in stocks of lard and meats were registered during March at the seven leading markets. Compared with a year ago total meats on hand were only slightly smaller but lard stocks were more than 98,000,000 lbs. below the corresponding time in 1942. Total S.P. meats on hand at the end of March of this year totaled 91,275,002 lbs. compared with 116,579,866 lbs. on the same date in 1942. Total D.S. meats and other cut meats both showed slight gains over a year ago.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on Mar. 31, 1943, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Mar. 31, 1943	Feb. 28, 1943	Mar. 31, 1942
Total S.P. meats	91,275,002	93,645,616	116,579,866
Total D.S. meats	41,706,194	50,069,345	29,286,441
Other cut meats	25,576,099	25,744,284	23,216,011
Total all meats	158,557,295	169,449,245	169,082,318
P.S. lard	9,944,710	11,951,051	107,090,051
Other lard	10,568,836	11,886,648	11,498,806
Total lard	20,513,546	23,838,299	118,588,857
S.P. regular hams	13,971,573	14,371,494	13,742,164
S.P. skinned hams	41,651,918	46,227,208	39,130,793
S.P. bellies	26,503,549	27,568,898	58,263,001
S.P. picnic	5,023,951	5,452,106	5,405,906
D.S. bellies	29,303,088	34,183,733	17,220,842
D.S. fat backs	14,903,106	15,875,612	12,065,599

FDA Meat and Lard Purchases Off 30 Per Cent in February

Meat purchases by the FDA for lend-lease, territorial emergency programs, Red Cross and domestic food programs during February totaled only \$40,679,936, again showing about a 30 per cent reduction from purchases made a month earlier. While the purchases reflect smaller acquisitions of meats generally, there were individual increases in purchases of smoked pork, dried sausage, oleo oil and rendered pork fat.

Purchases of most fats and oils showed increases over a month earlier, but a sharp reduction was noted in the amount of oleomargarine bought. No shortening was purchased during February.

COMMODITY PURCHASES BY THE DEPARTMENT OF AGRICULTURE, FEBRUARY, 1943, AND CUMULATIVE SINCE MARCH 15, 1941:

Commodity	Quantity February lbs.	Cumulative lbs.	F. O. B. Cost February	Cumulative
Army Rations, Canned		71,501,868	\$	\$ 14,117,438
Beef Meat Products				
Beef briskets, corned	280,000	280,000	78,546	78,546
Beef bungs*		527,500		72,022
Beef, dried		108,500		64,747
Beef, dehydrated		90,248		98,285
Beef extract		224,048		145,649
Beef, frozen boneless	1,519,000	13,411,290	370,843	3,313,923
Beef, carcasses, frozen		591,300		114,022
Beef hearts	20,000	20,000	3,263	3,263
Beef kidneys, frozen		696,500		65,923
Beef, barreled family		75,000		6,692
Beef livers	11,000	11,000	4,610	4,610
Beef, canned corned		4,543,068		1,780,180
Beef hash, canned corned		1,145,800		228,451
Beef, India mess		495,000		66,243
Veal carcasses, frozen	285,500	4,576,150	54,143	944,345
Lamb carcasses, frozen	5,857,431	52,955,431	1,477,390	13,687,143
Lamb kidneys	27,000	27,000	2,640	2,640
Lamb livers	8,000	8,000	1,920	1,920
Mutton, frozen boneless	1,522,000	1,892,000	805,525	379,875
Mutton carcasses, frozen	121,500	6,402,500	16,487	665,490
Pork Meat Products				
Bacon, canned	8,006,544	124,906,748	2,585,638	43,962,738
Pork & soy links, canned		127,900,384		38,828,692
Pork, canned (misc.)	52,575,866	1,183,084,781	21,459,408	443,971,857
Pork butts, frozen	2,199,000	7,898,328	635,215	2,414,292
Pork hearts, frozen	75,000	135,000	10,313	18,563
Pork kidneys, frozen	10,000	2,657,600	1,325	218,949
Pork livers, frozen	361,700	3,181,700	53,071	325,731
Pork loins, frozen	10,422,840	148,736,682	4,980,747	40,571,394
Pork trimmings, frozen	602,000	5,260,500	131,862	1,127,512
Pork, barreled brisket	100,000	340,000	17,350	39,650
Pork, smoked	4,315,900	22,516,341	1,276,996	6,799,164
Pork, cured & frozen (misc.)	27,197,800	657,210,416	4,994,288	131,511,055
Fatbacks, dry salted	10,382,600	125,353,699	1,233,456	15,264,791
Hog casings†	161,949	6,122,233	222,539	8,092,494
Pigs feet, salted		6,081,800		316,535
Pork, dehydrated	500,000	2,404,743	637,500	3,158,106
Sausage, dried	235,000	1,875,400	104,761	776,308
			\$ 40,679,936	\$772,167,378
Fats & Oils				
Army spread		150,000		19,249
Beef suet	540,000	1,017,460	117,860	221,710
Lard	37,615,723	1,040,683,318	5,374,883	130,975,548
Oleo oil	885,000	8,251,900	98,660	1,012,996
Oleomargarine	535,000	100,290,337	80,575	15,331,813
Rendered pork fat	986,250	9,066,500	129,377	1,187,286
Refined pork fat	1,333,500	1,333,500	189,677	189,677
Shortening		56,210,794		9,192,077
Tallow, edible	2,126,187	26,092,700	228,616	2,707,618
			\$ 8,888,648	\$150,430,081

*Pieces; †bundles.

OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY
FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR
SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

MARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out.....45	Tallow & Greases...46
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Hogs and Pork

HOGS

Chicago hog market this week: Barrows and gilts were 10@20c lower while sows were 10@15c off.

	Thurs.	Week ago
Chicago, top	\$15.90	\$16.00
4 day av.....	15.70	15.75
Kan. City, top.....	15.35	15.65
Omaha, top	15.40	15.35
St. Louis, top.....	15.65	16.00
Corn Belt, top.....	15.55	15.40
Buffalo, top	16.60	17.00
Pittsburgh, top	16.15	16.25
Receipts—20 markets		
4 days	318,000	364,000
Slaughter—		
27 points*	712,861	693,414
Cut-out	180- 220- 240-	
results	220 lb. 240 lb. 270 lb.	
This week ..	-2.60 -2.75 -3.15	
Last week ..	-2.59 -2.76 -3.18	

PORK

Chicago carlot pork:			
Green hams,			
all wts.	24 @24%	24 @24%	
Loins, all wts. .22	@25 1/2	22 @25 1/2	
Bellies, all wts.15 1/2		15 1/2	
Picnics,			
all wts.	22 1/2	22 1/2	
Reg. trim'ngs..20 1/2		20 1/2	
New York:			
Loins, all wts..25 1/2 @28 1/2		25 1/2 @28 1/2	
Butts, all wts..30 @30 1/2		30 @30 1/2	
Boston:			
Loins, all wts..25 1/2 @28 1/2		25 1/2 @28 1/2	
Philadelphia:			
Loins, all wts..25 1/2 @28 1/2		25 1/2 @28 1/2	
Lard—Cash	13.80b	13.80b	
Loose	12.80b	12.80b	
Leaf	12.40b	12.40b	
*Week ended April 2.			

Cattle and Beef

CATTLE

Chicago cattle market this week: Most steers and yearlings were weak to 25c lower. Cannerns and cutters were as much as 75c off.

	Thurs.	Week ago
Chicago steer, top...	\$17.25	\$17.65
4 day avg.....	15.95	16.20
Kan. City, top.....	16.50	16.00
Omaha, top	16.35	16.35
St. Louis, top.....	15.60	15.50
St. Joseph, top.....	16.50	16.50
Bologna bull, top....	14.65	14.75
Cutter cow, top.....	10.00	10.60
Canner-cow, top.....	8.75	9.50
Receipts—20 markets		
4 days	199,000	210,000
Slaughter—		
27 points*	146,330	142,863

BEEF

Steer carcass, good		
700-800 lbs.		
Chicago ..	\$19.00@20.50	\$19.00@20.50
Boston ...	20.00@22.00	20.00@22.00
Phila.	20.00@22.00	20.00@22.00
New York. 20.00@22.50		20.00@22.50
Dr. cannerns, Northern		
350 lbs. up. .14 1/2		14 1/2
Cutters,		
400@450 lbs.14 1/2		14 1/2
Cutters,		
450 lbs. up. .14 1/2		14 1/2
Bologna bulls,		
all wts.	15 1/2	15 1/2
*Week ended April 2.		
Chicago prices used in compilations unless otherwise specified.		

PROVISION STOCKS

Chicago, March 31	
Total lard	15,424,856
D.S. clear bellies.....	13,277,794

By-Products

HIDES

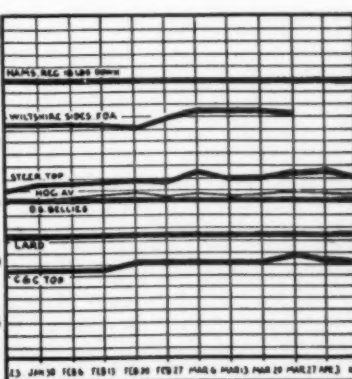
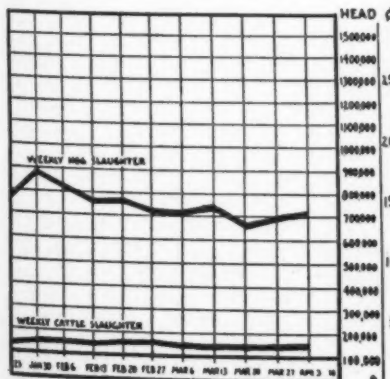
	Thurs.	Week ago
Chicago hide market active.		
Native cows15 1/2	.15 1/2
Kipskins20	.20
Calfskins25 1/2	.24 1/2
Shearlins	2.15	2.15

TALLOW, GREASES, ETC.

New York tallow firm.		
Extra	8.62 1/2	8.62 1/2
Chicago tallow firm.		
Prime	8.62 1/2	8.62 1/2
Chicago greases unchanged.		
A-White	8.75	8.75
New York greases firm.		
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage, unit ammo. 5.53		5.53
Blood	5.38	5.38
Digester tankage		
60%	71.04	71.04
Cottonseed oil,		
Valley12 1/2 n	.12 1/2 n

BUSINESS INDICATORS

Wholesale Prices (1926=100)		
	Mar. 27	Mar. 28
	1943	1942
All commodities ..	103.3	97.4
Food	107.6	95.9
Prices (1926=100)		
	Dec. 1942	Dec. 1941
Farm Products	113.8	94.7



PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

	Week ended April 8, 1943 per lb.
Steer, hfr., choice, all wts.	23
Steer, hfr., good, all wts.	22
Steer, hfr., comm., all wts.	20
Steer, hfr., utility, all wts.	18
Cow, comm. and good, all wts.	20
Cow, utility, all wts.	18
Hindquarters, choice	20 1/2
Forequarters, choice	20
Cow hindquarters, good and comm.	22 1/2
Cow forequarters, good and comm.	18

†BEEF CUTS

Steer, hfr., short loin, choice	42 1/2
Steer, hfr., short loin, comm.	39 1/2
Steer, hfr., short loin, utility	31 1/2
Cow, short loin, good and comm.	36
Cow, short loin, utility	31 1/2
Steer, heifer round, choice	23 1/2
Steer, heifer round, good	23
Steer, heifer round, comm.	21 1/2
Steer, heifer round, utility	18 1/2
Steer, hfr., loin, choice	35 1/2
Steer, hfr., loin, comm.	33 1/2
Cow loin, good and comm.	30
Cow loin, utility	26 1/2
Cow round, good and comm.	21 1/2
Cow round, utility	18 1/2
Steer, heifer rib, choice	28 1/2
Steer, heifer rib, good	27 1/2
Steer, heifer rib, comm.	25
Steer, heifer rib, utility	22 1/2
Cow rib, good and comm.	25
Cow rib, utility	22 1/2
Steer, hfr., sirloin, choice	28 1/2
Steer, hfr., sirloin, good	28 1/2
Steer, hfr., sirloin, comm.	25 1/2
Steer, heifer, sirloin, utility	22 1/2
Cow sirloin, good and comm.	25 1/2
Cow sirloin, utility	22 1/2
Steer, hfr., flank steak, all grades	25
Cow flank steak, all grades	25
Steer, hfr., reg. chuck, choice	21 1/2
Steer, hfr., reg. chuck, good	21 1/2
Steer, hfr., reg. chuck, comm.	19 1/2
Steer, hfr., reg. chuck, utility	17 1/2
Cow reg. chuck, good and comm.	19 1/2
Cow reg. chuck, utility	17 1/2
Steer, hfr., c.c. chuck, choice	19 1/2
Steer, hfr., c.c. chuck, good	19 1/2
Steer, hfr., c.c. chuck, comm.	18
Steer, hfr., c.c. chuck, utility	15 1/2
Cow, c.c. chuck, good and comm.	18
Cow, c.c. chuck, utility	16 1/2
Steer, hfr., fore Shank, all grades	11
Cow fore Shank, all grades	11
Steer, heifer brisket, choice	17
Steer, heifer brisket, good	17
Steer, heifer brisket, comm.	15
Steer, heifer brisket, utility	14
Cow brisket, good and comm.	15
Cow brisket, utility	14
Steer, heifer back, choice	23 1/2
Steer, heifer back, good	22 1/2
Steer, heifer back, comm.	21 1/2
Steer, heifer back, utility	19
Cow back, utility	19
Cow back, good and comm.	21 1/2
Steer, hfr. arm chuck, choice	20 1/2
Steer, hfr. arm chuck, good	19 1/2
Steer, hfr. arm chuck, comm.	18 1/2
Steer, hfr. arm chuck, utility	16 1/2
Cow arm chuck, good and comm.	18 1/2
Cow arm chuck, utility	16 1/2
Steer, hfr. short plate, good and choice	12 1/2
Steer, hfr. short plate, comm. and utility	11 1/2
Cow short plate, good and comm.	11 1/2
Cow short plate, utility	11 1/2

†Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

Beef Products

Brains	12
Hearts	18
Tongues	25
Sweetbreads	28 1/2
Ox-tails	14
Fresh tripe, plain	13
Fresh tripe, H. C.	16
Livers	28 @ 32 1/2
Kidneys	9 @ 10

Veal

Choice carcass	22 1/2
Good carcass	21 1/2
Choice saddles	25 1/2
Good racks	19 1/2
Commercial racks	18 1/2

Veal Products

Brains, each	16
Calf livers	50
Sweetbreads	43

**Lamb	
Choice lambs	27 3/5
Good lambs	25 3/5
Choice hind saddle	31 3/5
Good hind saddle	29 3/5
Choice fores	23 3/5
Good fores	22 3/5
Lamb fries	32
Lamb tongues	18

**Mutton	
Choice sheep	14 60
Good sheep	13 35
Choice saddles	18 10
Good saddles	16 85
Choice fores	11 35
Good fores	10 10
Mutton legs, choice	20 10
Mutton loins, choice	16 10
Sheep tongues	11

**Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loin, under 12 lbs. av.	27
Picnics	24
Tenderloins	36 1/2
Skinned shoulders	26
Spareribs, under 8 lbs.	19
Back fat, skinned	12
Boston butts, 4 to 8 lbs. av.	20
Boneless butts, cellar trim, 2/4	34
Hocks	16
Tails	12
Neck bones	6
Pigs' feet	6 1/2
Kidneys, per lb.	11
Livers	17 1/2
Brains	13
Ears	8
Snouts	11
Heads	9 1/2
Chitterlings	11

*WHOLESALE SMOKED MEATS

Standard regular hams, 14/16 lbs., parchment paper	20 1/2
Standard skinned hams, 14/16 lbs., parchment paper	31 1/2
Picnics, 4/8 lbs., short shank, wrapped	28 1/2
Fancy bacon, 6/8 lbs., wrapped	26 1/2
Standard bacon, 6/8 lbs., wrapped	25 1/2
No. 1 beef sets, smoked	50 @ 53
Outsides, 5/9 lbs.	47 1/2 @ 49
Knuckles, 5/9 lbs.	48 1/2
Cooked hams, choice, skin on, fatted, 8/10 lbs.	48 1/2
Cooked hams, choice, skinned, fatted, 8/10 lbs.	52 1/2
Cooked picnics, skin on, fatted, bone in	30 1/2
Cooked picnics, skinned, fatted, bone in	33 1/2

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	25.00
Regular tripe, 200-lb. bbl.	28.50
Honeycomb tripe, 200-lb. bbl.	31.00
Pocket honeycomb tripe, 200-lb. bbl.	34.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$25.00
80-100 pieces	25.00
100-125 pieces	25.00
Clear plate pork, 25-35 pieces	28.00
Brisket pork	35.00
Plate beef	32.00
Extra plate beef	33.00

SAUSAGE MATERIALS

Regular pork trimmings	20 1/2
Special lean pork trimmings 85%	31 1/2
Extra lean pork trimmings 85%	34 1/2
Pork cheek meat (trimmed)	20 @ 21
Pork hearts	13 @ 14 1/2
Pork livers	13 @ 15
Boneless bull meat (heavy)	21 1/2
Boneless chucks	21 1/2
Shank meat	19 1/2
Beef trimmings in hog middles	14 1/2
Dressed canners	14 1/2
Dressed cutter cows	14 1/2
Dressed bologna bulls	15 1/2
Tongues, No. 1 canner trim.	15 @ 17

DRY SAUSAGE

Cervelat, choice, in hog bungs.	38
Thuringer	31
Farmer	41
Holsteiner	41
B. C. salami, choice	54
Milano, salami, choice, in hog bungs.	32
B. C. salami, new condition	32
Primes, choice, in hog middles	63
Genoa style salami, choice	63
Pepperoni	50 1/2
Mortadella, new condition	28
Cappicola (cooked)	50
Italian style hams	42

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Fork sausage, in 1-lb. carton	27 1/2
Country style sausage, fresh in link	27 1/2
Country style sausage, fresh in bulk	26 1/2
Country style sausage, smoked	26 1/2
Frankfurters, in sheep casings	26 1/2
Frankfurters, in hog casings	26 1/2
Skinnless frankfurters	26 1/2
Bologna in beef bungs, choice	26 1/2
Bologna in beef middles, choice	26 1/2
Liver sausage in beef rounds	26 1/2
Liver sausage in hog bungs	26 1/2
Smoked liver sausage in hog bungs	26 1/2
Head cheese	26 1/2
New England luncheon specialty	26 1/2
Mixed luncheon specialty, choice	26 1/2
Tongue and blood	26 1/2
Blood sausage	26 1/2
Souse	26 1/2
Polish sausage	26 1/2

CURING MATERIALS

Nitrite of soda (Chgo. whse. stock)	Cwt.
In 400-lb. bbls., delivered	8.75
Saltpruss, less than ton lot, f.o.b. N. Y.	8.00
Dbi. refined granulated	12.00
Small crystals	12.00
Medium crystals	12.00
Large crystals	12.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	4.00
Salt, per ton, in minimum car of 80,000 lbs.	
Granulated, kiln dried	8.75
Medium, kiln dried	12.75
Rock, bulk, 40 ton cars	8.50
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.75
Standard gran. f.o.b. refined (2%)	5.45
Packers' curing sugar, 250 lb. bag, f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.80
In paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	
180 per round, narrow, 1 1/2 in. under 25	16 @ 18
Domestic rounds, over 1 1/2 in.	
140 pack	30
Export rounds, wide, over 1 1/2 in.	38 @ 42
Export rounds, medium, 1 1/2 to 1 3/4 in.	25 @ 30
1 1/2 in.	25 @ 31
No. 1 weasands	0.06 @ .07
No. 2 weasands	0.05 @ .06
No. 1 bungs	1.50 @ 1.60
No. 2 bungs	1.60 @ 1.70
Standard sewing, 1 1/2 in.	40 @ 45
Middles, select, wide, 2 1/2 in.	50 @ 55
Middles, select, extra, 2 1/2 in.	80 @ 85
Middles, select, extra, 2 1/2 in. & up 1.10 @ 1.25	
Dried or salted bladders, per dozen:	
12-15 in. wide, flat	1.10
10-12 in. wide, flat	.90
8-10 in. wide, flat	.75
6-8 in. wide, flat	.55
Hog casings:	
Extra narrow, 29 mm. & dn.	2.40 @ 2.60
Narrow mediums, 29 @ 32 mm.	2.40
Medium, 32 @ 35 mm.	2.00 @ 2.20
English, medium, 35 @ 38 mm.	1.70 @ 1.75
Wide, 38 @ 43 mm.	1.55 @ 1.60
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	22 @ 25
Large prime bungs	17 @ 21
Medium prime bungs	11 @ 15 1/2
Small prime bungs	.80
Middles, per set	20 @ 21

SPICES

(Basis Chicago, original bbls., bags or hales)

	Whole	Ground
Allspice, prime	35	38
Resifted	38	40
Chili pepper	41	41
Powder	40	46
Cloves	40	46
Zanzibar	24 1/2	28
Ginger, Jamaica, unbleached	37	40
Mace, Fancy Banda	10	12 1/2
East Indies	85	90
Mustard flour, fancy	22	24
No. 1	22	24
Nutmeg, fancy Banda	67	65
East Indies	59	68
East & West Indies Blend	29	33
Paprika, Spanish	34	35
Pepper Cayenne	34	34
Red No. 1	11	15
Black Malabar	8 1/2	10
Black Lampung	15 1/2	19
Pepper, white Singapore	10	19 1/2
Muntok	16	19 1/2
Packers	20	24

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.35	1.45
Cuminos seed	18	22
Coriander Moroccan bleached	19	17
Coriander Morocco natural No. 1	15 1/2	17
Mustard seed, fancy yellow	25	25
American	51	57
Marjoram, Chilean	20	24
Oregano	20	24

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

PROVISIONS

The National Provisioner
Daily Market Service

MARKET PRICES

New York

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.
CHICAGO OR CHICAGO BASIS
THURSDAY, APRIL 8, 1943

REGULAR HAMS

Fresh or Frozen	S.P.
8-10	24 1/2
10-12	24 1/2
12-14	24 1/2
14-16	24

BOILING HAMS

Fresh or Frozen	S.P.
16-18	24
18-20	23
20-22	23

SKINNED HAMS

Fresh or Frozen	S.P.
10-12	26 1/2
12-14	26 1/2
14-16	26
16-18	26
18-20	25
20-22	25
22-24	25
24-26	25
26-28	25
28-30	25
30-32	25
32-34	25
34-36	25
36-38	25
38-40	25
40-42	25
42-44	25
44-46	25
46-48	25
48-50	25
50-52	25
52-54	25
54-56	25
56-58	25
58-60	25
60-62	25
62-64	25
64-66	25
66-68	25
68-70	25
70-72	25
72-74	25
74-76	25
76-78	25
78-80	25
80-82	25
82-84	25
84-86	25
86-88	25
88-90	25
90-92	25
92-94	25
94-96	25
96-98	25
98-100	25

PICNICS

Fresh or Frozen	S.P.
4-6	22 1/2
6-8	22 1/2
8-10	22 1/2
10-12	22 1/2
12-14	22 1/2

BELLIES

(Square Cut Seedless)	Fresh or Frozen	Cured
6-8	19 1/2	20 1/2
8-10	18 1/2	19 1/2
10-12	18 1/2	19 1/2
12-14	17 1/2	18 1/2
14-16	17 1/2	18 1/2
16-18	16 1/2	17 1/2

GREEN AMERICAN BELLIES

18-20	14 1/2
20-22	14 1/2

D. S. BELLIES

	Clear	Rib
18-20	15 1/2	15 1/2
20-22	15 1/2	15 1/2
22-24	15 1/2	15 1/2
24-26	15 1/2	15 1/2
26-28	15 1/2	15 1/2
28-30	15 1/2	15 1/2
30-32	15 1/2	15 1/2
32-34	15 1/2	15 1/2
34-36	15 1/2	15 1/2
36-38	15 1/2	15 1/2
38-40	15 1/2	15 1/2
40-42	15 1/2	15 1/2

D. S. FAT BACKS

6-8	11
8-10	11
10-12	11
12-14	11 1/2
14-16	11 1/2
16-18	12
18-20	12
20-22	12

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	11 1/2	12
Clear plates	10 1/2	10 1/2
Clear butts	10 1/2	10 1/2
Square joints	12	13

Quotations based on OPA revised MPR No. 145, effective Nov. 2, 1942 and amendment No. 1, to MPR 145, effective Jan. 10, 1943.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, April 3	13.80b	12.80b	12.40b
Monday, April 5	13.80b	12.80b	12.40b
Tuesday, April 6	13.80b	12.80b	12.40b
Wednesday, April 7	13.80b	12.80b	12.40b
Thursday, April 8	13.80b	12.80b	12.40b
Friday, April 9	13.80b	12.80b	12.40b

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	14.55
Kettle rend., tierces, f.o.b. Chicago	14.95
Leaf, kettle rend., tierces, f.o.b. Chicago	14.95
Neutral, tierces, f.o.b. Chicago	15.55
Shortening, tierces, c.a.f.	16.50

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice	24
Steer, heifer, good	23
Steer, heifer, comm.	21
Steer, heifer, utility	19
Cow, good and comm.	21

The above quotations do not include charges for koshering.

KOSHER BEEF CUTS

Steer, heifer, triangle, choice	20 1/2
Steer, heifer, triangle, good	20 1/2
Steer, heifer, triangle, comm.	19 1/2
Steer, heifer, triangle, utility	18 1/2
Steer, hfr., reg. chuck, choice	24 1/2
Steer, hfr., reg. chuck, good	23 1/2
Steer, hfr., reg. chuck, comm.	22 1/2
Steer, hfr., reg. chuck, utility	20 1/2

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for local delivery.

Steer, heifer, rib, choice	29 1/2
Steer, heifer, rib, good	28 1/2
Steer, heifer, rib, comm.	26
Steer, heifer, rib, utility	23 1/2
Steer, hfr., loin, choice	36 1/2
Steer, hfr., loin, good	34 1/2
Steer, hfr., loin, comm.	31
Steer, hfr., loin, utility	27 1/2

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

	Western
Pork loins, fresh, 12 lbs. down	27 1/2
Shoulders, regular	24 1/2
Butts, regular, 4/8 lbs.	29 1/2
Hams, regular, under 14 lbs.	26 1/2
Hams, skinned fresh, under 14 lbs.	28 1/2
Picnics, fresh, bone in	24 1/2
Pork trimmings, extra lean	35 1/2
Pork trimmings, regular	29 1/2
Spareribs, medium	17
Pork loins, fresh, 10/12 lbs.	29
Shoulders, regular	26
Butts, boneless, C. T.	36
Hams, regular, under 14 lbs.	26 1/2
Hams, skinned, under 14 lbs.	28 1/2
Picnics, bone in	24 1/2
Pork trimmings, extra lean	35 1/2
Pork trimmings, regular	29 1/2
Spareribs, medium	18 1/2
Boston butts, 4/8 lbs.	33

*COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down	47 1/2
Cooked hams, skinless, fattened, 8 lbs. down	50 1/2

*SMOKED MEATS

Regular hams, under 14 lbs.	31 1/2
Regular hams, 14/18 lbs.	30 1/2
Regular hams, over 18 lbs.	29 1/2
Skinned hams, under 14 lbs.	33 1/2
Skinned hams, 14/18 lbs.	32 1/2
Skinned hams, over 18 lbs.	31 1/2
Picnics, bone in	29 1/2
Bacon, western, 8/12 lbs.	29 1/2
Bacon, city, 8/12 lbs.	29
Beef tongue, light	27
Beef tongue, heavy	28

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in	
April 8, 80 lbs. down	\$23.55
81 to 90 lbs.	23.25
100 to 119 lbs.	23.14
120 to 136 lbs.	23.15

DRESSED VEAL

Good	22 1/2
Medium	20
Common	19 1/2

**DRESSED SHEEP AND LAMBS

Lamb, choice	28 1/2
Lamb, good	27 1/2
Lamb, commercial	25 1/2
Mutton, good, m.	16 1/2
Mutton, comm., m.	15 1/2

**Quotations are for zone 9, and include 10c for stockinette, 25c for delivery, plus \$1 per cwt. for koshering.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.	16
Fresh steer tongues, l.c. trimmed, per lb.	30
Sweetbreads, beef, per lb.	25
Sweetbreads, veal, a pair	66
Beef kidneys, per lb.	15
Mutton kidneys, each	30
Livers, beef, per lb.	33
Ox-tails, per lb.	18

GREEN CALFSKINS

	5-7 1/2	7 1/2-9 1/4	9 1/4-12 1/4	12 1/4-14
Prime No. 1 veals	23	28	3.50	3.55
Prime No. 2 veals	21	26	3.00	3.25
Buttermilk No. 1	17	22	2.80	3.05
Buttermilk No. 2	17	22	2.65	2.90
Branded grubby	12	17	1.85	2.10
Number 3	12	17	1.85	2.10

BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

CUT-OUT RESULTS SHOW LITTLE CHANGE

(Chicago costs and prices, first four days of week.)

Packers were able to push hog prices a little lower this week despite light supplies and this was reflected to a slight extent in hog cut-out test results. Losses were 1 to 3c lower than those of last week on all but light hogs. The lights cost 1c per cwt. over a week earlier and cut out at a 1c greater loss.

	180-220 lbs.	220-240 lbs.	240-270 lbs.
	Pct. Price	Pct. Price	Pct. Price
	live wt. lb.	live wt. lb.	live wt. lb.
Regular hams	13.90 24.0	13.90 23.7	13.70 23.0
Picnics	5.60 22.2	5.50 22.2	5.40 22.2
Boston butts	4.00 26.5	4.10 26.5	4.00 25.5
Loins (blade in)	9.80 24.5	9.60 23.0	9.60 22.0
Bellies, L. S. P.	11.00 18.6	9.70 18.5	7.60 16.7
Bellies, L. S.	2.00 14.3	2.00 14.3	4.00 14.3
Fat backs	1.00 10.0	1.00 10.0	3.00 10.5
Plates and joints	2.60 11.0	2.20 11.0	3.10 11.0
Raw leaf	2.10 12.0	2.10 12.0	2.00 12.0
P. S. lard, rend. wt.	12.40 12.8	11.40 12.8	10.50 12.8
Spareribs	1.60 16.5	1.60 14.0	1.60 12.5
Trimming	3.00 20.2	2.80 20.2	2.80 20.2
Feet, tails, neckbones	2.00	1.50 2.00	1.40 2.00
Offal and miscellaneous	.55	.55	.55
TOTAL YIELD AND VALUE	69.00	13.89	71.00
Cost of hogs per cwt.	\$15.73	\$15.78	\$15.76
Condemnation loss	.08	.08	.08
Handling and overhead	.68	.58	.52
TOTAL COST PER CWT.			
ALIVE	\$16.49	\$16.44	\$16.36
TOTAL VALUE	13.89	13.69	13.21
Loss per cwt.	\$2.60	\$2.75	\$3.15
Loss last week	2.59	2.70	3.18

Tallow and Grease Marts

Firm; Supply is Limited

NEW YORK, APRIL 7, 1943

TALLOW.—Contrary to expectations, there was no improvement noted in the tallow market at New York this week. Members of the trade had believed that when rationing of fats and oils went into effect on April 1, there would be some improvement in the trade. At the same time, they felt that rationing of meat also would improve conditions in the tallow trade by stamping out the black market, in which a large number of cattle had been slaughtered, robbing the trade of a great deal of tallow which was wasted because of lack of proper handling facilities. As yet, however, the expected results have not been yet noted in the trade. Demand for tallow continues very broad and prices were quoted at ceiling limits. No sales were reported.

STEARINE.—Supplies of stearine continued very light during the past week, but prices remained bid at the full ceiling limits. Demand for this product has been far in excess of the supply for quite some time.

NEATSFOOT OIL.—With inadequate supplies of cattle arriving on the market in the East, there has been a shortage of this product for quite a while. Inquiries continue quite numerous and quotations are largely nominal.

OLEO OIL.—The demand for oleo oil on this market was very broad again this week but the supply was very light and only odd lots were reported sold. Producers would have no trouble disposing of a goodly supply if it were available. The few scattered sales reported were at 13½¢ for No. 1 oleo in tierces and 13¢ for No. 2.

GREASES.—With supplies of hogs now being marketed at below-normal figures, the amount of grease available here was very limited and the light volume of routine trading that was reported was done at ceiling rates. The general market was quoted firm at these prices.

CHICAGO, APRIL 8, 1943

TALLOW.—Offerings of tallow were of very moderate volume during the past week, according to local traders, while the demand continues undiminished for all grades at the listed ceiling prices. Activity was very spotty and demand considerably in excess of the available offerings. Production of tallow has been held down by the fact that supplies of cattle are only of moderate proportions.

STEARINE.—Offerings of stearine continue very much below the trade demands and prices were quoted at the full ceiling levels, with numerous buyers interested in obtaining some of the product.

NEATSFOOT OIL.—Market unchanged. Quotations were: Pure, 18½¢, and cold test, 26¢.

GREASE OIL.—Quotations were as follows: No. 1, 14¢; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14½¢; extra winter strained, 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢; acidless tallow oil is quoted at 13½¢.

GREASES.—Offerings of greases on this market during the past week were very limited again. Coupled with the fact that at this time of the year the supply of hogs usually drops off as farmers get to work with their spring farming operations, the hog market at present is the victim of a struggle between the packer and the producer. The former, now that retail price ceilings are in effect, has attempted to lower live costs and the producer in turn has shut off the supply. This development is being severely felt in the grease market, which naturally depends upon hog volume for a good supply of grease. Included in the sales reported during the week were seven tanks of choice white grease at 8½¢, four tanks of B-white grease at 8½¢, six tanks of yellow at 8½¢ and a tank of special grease at 8½¢.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, April 8.)

There was no change in the condition of the by-products market this week. Supplies continue to be inadequate as the demand increases and ceiling bids are readily obtainable on any offerings. Numerous buyers have placed bids but there is not enough product available for all takers.

Blood

	Cull Ammonia
Unground, loose	\$1.10*

Digester Feed Tankage Materials

Unground, per unit ammonia.....	\$1.10*
Liquid stick, tank cars.....	2.10

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage, bulk.....	\$71.00*
55% digester tankage, bulk.....	62.00*
50% digester tankage, bulk.....	60.20*
50% meat and bone meal scraps, bulk.....	62.00*
†Blood-meal	57.30*
Special steam bone-meal.....	50.00@55.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	\$35.00@38.00
Steam, ground, 2 & 20.....	35.00@38.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.85@ 4.00
Bone tankage, unground, per ton.....	30.00@31.00
Hoof meal	4.25@ 4.35

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test).....	\$1.20*
57 to 62% protein (high test).....	1.20*

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$1.00*
Hide trimmings (limed).....	30*
Sinews and pizzles (green, salted).....	1.00*

	Per ton
Cattle jaws, skulls and knuckles.....	\$40.00@42.00
Pig skin scraps and trim, per lb.....	7½ @ 7½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy.....	\$65.00@75.00
light.....	65.00
Flat shins, heavy.....	60.00@65.00
light.....	60.00
Blades, buttocks, shoulders & thighs.....	55.00@57.50
Hoofs, white	37.50@37.50
Hoofs, house run, assorted.....	37.50
Junk bones	31.00@32.00

Animal Hair

	Per ton
Winter coil dried, per ton.....	\$ 60.00
Summer coil dried, per ton.....	32.50
Winter processed, black, lb.....	nominal
Winter processed, gray, lb.....	8
Cattle switches	4 @ 4½

†Based on 15 units of ammonia.



For REDUCING PACKING HOUSE BY-PRODUCTS

Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 310.

Builders of Dependable Machinery Since 1834

Stedman's FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

WILLIBALD SCHAEFER
COMPANY
SAINT LOUIS

Processors • Converters
TALLOW & GREASE
Blood, CRACKLINGS, Tankage

ASSOCIATE MEMBER: THE NATIONAL
INDEPENDENT MEAT PACKERS ASSOCIATION

Your
offerings
invited!

MARKETS

April 8.)
condition
this week
adequate an
selling bids
offerings.
d bids but
available

Unit
Ammonia
\$5.30

Materials

.....\$5.50
.....2.10
Carbide
Per ton
.....\$71.04
.....65.05
.....60.28
.....68.99
.....57.20
50.00@55.00

Grades

Per ton
\$35.00@36.00
35.00@36.00

Per ton

3.85@4.00
30.00@31.00
4.25@4.85

Per unit

.....\$1.21
.....1.21

Grades

Per cwt.
.....\$1.09
......90
.....1.00

Per ton

0.00@42.00
3/4 @ 4 1/2

ing point.

Per ton

165.00@73.00
65.00
60.00@65.00
60.00
57.50@60.00
55.00@57.50
37.50
31.00@32.00

60.00
32.50
nominal
8
4 @ 4 1/2

Per ton

.....\$1.21
.....1.21

Per cwt.

.....\$1.09
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60.00
32.50
nominal
8
4 @ 4 1/2

Per ton

.....\$1.21
.....1.21

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-
vessel Atlantic ports.....\$29.20
Blood, dried, 16% per unit.....4.95
Unground fish scrap, dried, 11% ammonia,
16% B. P. L., f.o.b. fish factories.....4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10%
B. P. L., c.i.f. spot.....55.00
April shipment.....55.00
Fish scrap (acidulated), 5% ammonia, 8%
A. P. A., f.o.b. fish factories.....4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel
Atlantic and Gulf ports.....30.00
in 200-lb. bags.....32.40
Fertilizer tankage, ground, 10% ammonia,
10% B. P. L., bulk.....4.25 & 10c
Feeding tankage, unground, 10-12% am-
monia, 15% B. P. L., bulk.....5.10

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton,
f.o.b. works.....\$40.00
Bone meal, raw, 4 1/2% and 50% in bags,
per ton, f.o.b. works.....40.00
Superphosphate, bulk, f.o.b. Baltimore, per
ton, 16% flat.....10.10

Dry Rendered Tankage

50/55% protein, unground.....\$1.00
60% protein, unground.....1.00

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....19
White animal fat.....16
Water churned pastry.....17 1/2
Milk churned pastry.....18 1/2
Vegetable type.....unquoted

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley
points, prompt.....12 1/2
White deodorized, bbls., f.o.b. Chgo.....16 1/2
Yellow, deodorized.....16 1/2
Raw soap stocks:
Cents per lb. dlyd. in tankcars.
Cottonseed foots, basis 50% T.F.A.....3 1/2
Midwest and West Coast.....3 1/2
East.....3 1/2
Corn foots, basis 50% T.F.A.....3 1/2
Midwest.....3 1/2
East.....3 1/2
Soybean foots, basis 50% T.F.A.....3 1/2
Midwest and West Coast.....3 1/2
East.....3 1/2
Soybean oil, in tanks, f.o.b. mills.....11 1/2
Corn oil, in tanks, f.o.b. mills.....12 1/2

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for
the week ended April 3, 1943:

	Week Apr. 3	Previous week	Same week '42
Cured meats, lbs.	5,420,000	35,753,000	7,359,000
Fresh meats, lbs.	29,853,000	30,453,000	32,162,000
Lard, lbs.	3,297,000	4,021,000	2,957,000

Watch "Wanted" page for Bargains.

Cotton Oil Futures Trade Is Firm But Less Active

THE cottonseed oil market at New York during the past week showed little change from the operations of the past several weeks. Trading was extremely quiet, with very little product offered. No transactions were reported, and all prices were quoted at the ceiling limitations. There was a very good inquiry for cooking and salad oil but little of this product was offered and orders had to go unfilled. A goodly share of the oil being produced is being used to fill government orders and this leaves very little for civilian use. On the foreign cottonseed oil markets, Hull, England, was quoting spot, refined, at 49s per cwt. and crude at 39s 7 1/2d per cwt.

SOYBEAN OIL.—As supplies of beans continued to drift into processors' plants in small lots, there was little soybean oil offered and trading was very slow. The trade is further inconvenienced by the fact that the federal allocation plans for the industry have not been thoroughly understood by members of the trade. Meanwhile, wholesalers and primary distributors are reported to be urging refiners to speed deliveries.

PEANUT OIL.—The supply of peanut oil continued very light and the market was quoted nominally steady. All classes carried ceiling bids but no sales were reported.

OLIVE OIL.—Limited quantities of domestic olive oil in bulk were offered by crushers and primary distributors continued to meet former commitments early this week. No real volume of business was forthcoming. Distributors reported that they were preparing to package any quantities uncontracted for. Imported oil, duty paid, delivered in New York in drums ranged from \$5.21 to \$5.51, which prices are ceiling rates. Domestic olive oil, delivered New York, also brought ceiling prices of \$4.60 to \$4.90.

PALM OIL.—Ceiling prices continue

to be quoted nominally on the palm oil market. Supplies of this product are too small to test quotations.

COTTONSEED OIL.—Southeast crude was quoted Friday at 12 1/2% @ 12 1/2c; Valley 12 1/2c and Texas, 12 1/2c at common points.

Futures market transactions for the week at New York were:

MONDAY, APRIL 5, 1943

Sales	Range		Bid	Pr. cl.
	High	Low		
April	13.95	13.95	13.95	13.95
June	13.95	13.95	13.95	13.95
July	13.95	13.95	13.95	13.95
No sales.				

TUESDAY, APRIL 6, 1943

Sales	Range		Bid	Pr. cl.
	High	Low		
April	13.95	13.95	13.95	13.95
June	13.95	13.95	13.95	13.95
July	13.95	13.95	13.95	13.95
No sales.				

WEDNESDAY, APRIL 7, 1943

Sales	Range		Bid	Pr. cl.
	High	Low		
April	13.95	13.95	13.95	13.95
June	13.95	13.95	13.95	13.95
July	13.95	13.95	13.95	13.95
No sales.				

THURSDAY, APRIL 8, 1943

Sales	Range		Bid	Pr. cl.
	High	Low		
April	13.95	13.95	13.95	13.95
June	13.95	13.95	13.95	13.95
July	13.95	13.95	13.95	13.95
No sales.				

EASTERN FERTILIZER MARKETS

New York, April 8, 1943.

Very little trading was reported this week in cracklings and tankage and a few cars were reported sold at ceiling prices. As most of the prices are ceiling prices, there has been no change in the price situation in some time. Fertilizer manufacturers are making last-minute purchases of any materials that are available to complete their season's mixing. It has been reported in the trade that some permits have been issued for South American cracklings and livermeal for shipment to the Pacific Coast, subject to freight space being obtained. This report has not been confirmed as yet.

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HIDES AND SKINS

Clean-up sales clear packer hide markets, including New York and outside productions, at ceiling—Packer calf and kipskins active—Some small packer and country hide permits unfilled.

Chicago

HIDES.—There was further trading on a moderate scale in the packer hide market early this week, involving around 10,000 hides and including a quantity of bulls, which moved at full ceiling prices. This apparently completes the hide movement for the month, so far as the big packers are concerned. According to reports in the trade, all the permits calling for packer hides have been about filled, the permits having been reduced to a total about equal to the supply of March hides. There are, however, a number of unfilled WPB permits calling for outside small packer and country hides, with considerably less prospect this month that these permits will be filled before they expire on April 17th. Most of the larger outside packers moved their March hides previous week and are closely sold up at present.

The New York packers also moved a few more hides this week, clearing the balance of their March production at full ceiling prices.

Trading has been under way this week in the Pacific Coast market at the ceiling price of 13½¢, flat, for steers and cows, and 10¢ for bulls, f.o.b. shipping points, with several Mar. productions reported sold this basis.

Most of the outside small packers moved their Mar. hides during the early part of the previous week, as soon as the buying permits were released. The market is strong at maximum of 15¢ flat, trimmed, for native all-weight steers and cows and 14¢ for brands; native bulls at 11½¢ and brands 10½¢; hides graded at time of take-up and sold on selected basis are salable at full packer prices.

Upper leather tanners were active

buyers of country hides early last week, going into that market as soon as permits were issued in order to pick up the better class of offerings. Couple more cars of all-weight country hides were reported this week at ceiling of 14¢ flat, untrimmed, or 15¢ flat, trimmed, f.o.b. shipping points, and desirable offerings of country stock are now said to be rather scarce. A number of permits are still unfilled, and a few more cars may move before the permits expire on April 17th, but the country kill is showing a sharp decline from the abnormal operations during the late winter, which were credited to killers operating in the black market.

FOREIGN WET SALTED HIDES.

Activity has been comparatively limited so far this week in the South American market. A pack of 5,000 Santa Ana cows was reported moving to the States at 15¼¢. Buyers in the States purchased hides on a large scale two or three weeks back and, according to the trade, the issuance of further buying permits is being held up pending negotiations by English buyers in the South American market. There is reported to be a fair quantity of hides, and a rather sizeable accumulation of goat skins, on the Brazilian market, due to lack of shipping space recently.

CALFSKINS.—The packer calfskin market turned active at early mid-week and all packers have now disposed of their Mar. production of calfskins at the ceiling prices, 27¢ for heavies and 23½¢ for lights under 9½ lb.

Collectors are closely sold up on city calfskins at the maximum of 20½¢ for 8/10 lb. and 23¢ for 10/15 lb., with outside cities selling at the same figures; straight countries are well sold up at 16¢ for 10 lb. and down and 18¢ for 10/15 lb., f.o.b. shipping point. City light calf and deacons moved at \$1.43, selected.

The New York calfskin market has been active, with both collectors and packers fairly well cleaned up now at the full ceiling prices quoted previous week by weights.

KIPSKINS.—Packer kipskins were also active this week at the ceiling prices, 20¢ for 15-30 lb. natives and 17½¢ for brands; two packers sold their small Mar. productions, another packer booked Mar. kips to tanning account, and the fourth packer had sold Mar. kips previous week.

Offerings of city kipskins were somewhat limited and quickly taken at the maximum of 18¢ for 15-30 lb. natives and 17¢ for brands; outside cities moved same basis. Country kips are in demand at 16¢, flat, f.o.b. shipping point.

Packer regular slunks are quotable at \$1.10, flat, for regulars and 55¢, flat, for hairless, last trading prices.

HORSEHIDES.—Active demand for horsehides, with most lots usually sold in advance at individual ceiling prices. City renderers, manes and tails on, are moving at \$7.50@7.75, selected, f.o.b. nearby sections; trimmed renderers at \$7.10@7.25, del'd Chgo.; mixed city and country lots are quotable \$6.50@6.60, Chgo.

SHEEPSKINS.—Demand is strong for packer shearlings, while production will continue light for some weeks yet; two cars moved this week at ceiling prices.—No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40¢. There is a steady trade in pickled skins at individual ceiling prices by grades; general market is usually quoted \$7.50@7.75 per doz. packer production, although inside figure is closer to market for current quality. Packer wool pelts are strong and quoted \$4.00@4.15 per cwt. liveweight basis for April pelts, which will be about the last of the season; while confirmation is lacking, sales by mid-west packers are reported to have been made early this week around the top of range. While official announcement is not expected until about April 24th, it was disclosed at the week-end that a representative of the Dept. of Agriculture has signed the order providing for the purchase of the 1943 domestic wool clip at levels equal to OPA ceiling prices, less freight and allowances for marketing costs, as mentioned here a couple weeks back. It is understood growers are free to sell wool to regular dealers, with the CCC standing ready to support the market.

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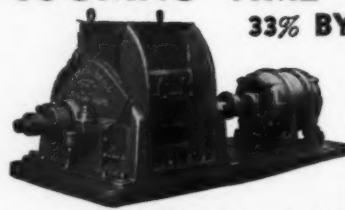
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CHICAGO HIDE QUOTATIONS

Quotation on hides at Chicago:

PACKER HIDES		
	Week ended April 9	Cor. week, 1942
Hvy. nat. str.	@ 15 1/2	@ 15 1/2
Hvy. Tex. str.	@ 14 1/2	@ 14 1/2
Hvy. butt	@ 14 1/2	@ 14 1/2
Brnd'd str.	@ 14	@ 14
Hvy. Col. str.	@ 14	@ 14
Ex-light Tex.	@ 15	@ 15
str.	@ 14 1/2	@ 14 1/2
Brnd'd cows	@ 15 1/2	@ 15 1/2
Hvy. nat. cows	@ 15 1/2	@ 15 1/2
Lt. nat. cows	@ 12	@ 12
Nat. bulls	@ 11	@ 11
Brnd'd bulls	@ 11	@ 11
Calfskins	23 1/2 @ 27	23 1/2 @ 27
Kips, nat.	@ 20	@ 20
Kips, brnd'd	@ 17 1/2	@ 17 1/2
Slunks, reg.	@ 1.10	@ 1.10
Slunks, hrls.	@ .55	@ .55

CITY AND OUTSIDE SMALL PACKERS		
	Week ended April 9	Cor. week, 1942
Nat. all-wts.	@ 15	@ 15 1/2
Branded	@ 14	@ 14 1/2
Nat. bulls	@ 11 1/2	@ 12
Brnd'd bulls	@ 10 1/2	@ 11
Calfskins	20 1/2 @ 23	20 1/2 @ 23
Kips	@ 18	@ 18
Slunks, reg.	@ 1.10	@ 1.10
Slunks, hrls.	@ .55	@ .55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES		
	Week ended April 9	Cor. week, 1942
Hvy. steers	@ 14 1/2	@ 13 1/2
Hvy. cows	@ 14 1/2	@ 13 1/2
Buffs	@ 15	@ 15
Extremes	@ 15	@ 15
Bulls	10 @ 10 1/2	10 @ 10 1/2
Calfskins	16 @ 18	16 @ 18
Kipskins	@ 16	@ 16
Horsehides	6.50 @ 7.75	6.50 @ 7.75

All country hides and skins quoted on flat basis.

SHEEPSKINS		
	Week ended April 9	Cor. week, 1942
Pkr. shearings	@ 2.15	@ 2.25
Dry pelts	@ 27	@ 28

RAISE SAUSAGE CEILINGS

Base ceiling prices for sausage products prepared for war procurement agencies were increased this week by the Office of Price Administration.

The base price increases permitted on all types of frankfurters and bologna are as follows: skinless frankfurters, \$1.50 per hundredweight; bologna in artificial casings \$1 per hundredweight. Other products are affected accordingly. The base prices include both the cost of manufacture and cost of boxing.

New ceiling base prices follow:

Product:	Price per hundredweight
Frankfurters, hog casings	28.75
Frankfurters, sheep casings	30.75
Frankfurters, skinless	27.75
Bologna, beef bungs or middles	24.25
Bologna, artificial casings	24.00

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 3, 1943, were 5,533,000 lbs.; previous week, 5,487,000 lbs.; same week last year 4,976,000 lbs.; Jan. 1 to date, 81,571,000 lbs.; corresponding period a year earlier, 80,334,000 lbs.

Shipments of hides from Chicago for week ended April 3, 1943, were 4,580,000 lbs.; previous week, 4,957,000 lbs.; same week last year, 5,010,000 lbs.; Jan. 1 to date, 61,311,000 lbs.; corresponding period a year earlier, 78,916,000 lbs.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

There was a fair amount of trading on the provision market today. Most of this was done in a part-car way. Two half-car lots, 4 lb. up S.P. picnics sold Thursday night at the ceiling while a car of 6/12 lb. D.S. backs also sold late Thursday night. Included in the 4,900 lb. lot trading were D.S. backs; green backs; D.S. jowl butts; regular, special and extra lean trimmings and loins.

Cottonseed Oil

Valley crude, 12% c; Southeast, 12% c @ 12% c; Texas, 12% c.

Quotations on New York bleachable cottonseed oil, Friday's close, were: April 13.95; May 13.95; July 13.95; no sales.

PLAN TO SHIP ONLY COOKED BEEF FROM THE ARGENTINE

In a letter to Representative Celler (D., N. Y.) the Argentine Beef Producers Corporation stated that it intends, if permitted to ship meat to the United States, to send only cooked beef in order to counteract any contention that diseased meat might be brought into the country. The fact that diseased meat might be included in Argentine shipments has always been a sore spot in the negotiations to import meat from South America.

FINANCIAL NOTES

At a recent meeting the board of directors of Wilson & Co., Inc., declared a dividend of \$1.50 per share on the \$6 preferred stock, to apply on accumulations for the period August 1, 1942, to October 31, 1942. The dividend is payable May 1, 1943, to stockholders of record on April 12.

Inspected Slaughter for March Reveals a Substantial Advance

THE federally inspected slaughter figures for the month of March, recently released, revealed an upward surge in the marketings of all classes of livestock with the exception of sheep.

It is thought that recent government regulations calling for official stamps on all cuts of meat were instrumental in turning into regular channels large numbers of livestock which had had a chance of moving through the black market which was so prevalent until recently.

With numbers of all classes of livestock establishing new records as of the start of this year, the slaughter under federal inspection had failed to reflect this fact as numerous cattle and hogs were being killed by illegal operators in small communities, on the outskirts of larger cities and also on some farms.

Hog slaughter for March totaled 4,661,162 head during March compared with 4,335,306 head in February and 4,134,318 in March 1942. Despite this increase in hog slaughter numbers are still below the expected "liberal" runs.

Cattle slaughter in March at 922,566 head compares with 853,912 head a month earlier and 929,008 a year earlier.

Calf slaughter under federal inspection for March, 1943, at 409,924 compares with 331,166 a month ago and 490,559 a year ago.

During March a total of 1,495,078 sheep were killed at plants having federal inspection. This total compares with 1,498,703 a month ago and 1,668,688 a year ago.

	March Slaughter		
	Cattle	Hogs	Sheep
1943	922,566	4,661,162	1,495,078
1942	929,008	4,134,318	1,668,688
1941	766,208	3,904,400	1,408,371
1940	721,163	3,981,165	1,265,590
1939	773,801	3,229,120	1,473,000

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LIVESTOCK MARKETS *Weekly Review*

Soaring Hog Prices Resisted by Packers

THE hog market, particularly at Chicago, has been the scene of a violent tug-of-war during the past week. With retail pork ceilings in the offing late last week, packers decided it was high time that the live cost of hogs should show a reduction, so they might buy their live animals as near to the "cut-out" cost as possible. This is the first real chance packers have had to attempt to make up for losses which the hog cut-out test results have shown for many weeks. (Last week, hogs cut out at losses ranging from \$2.59 to \$3.18 per hundredweight on various weights at Chicago.)

In order that they might operate on a sounder basis, packers proceeded to impose a price reduction on hogs late last week. When this appeared to fail, they refused to buy the available supply. Farmers, realizing that packers were in earnest about cutting hog prices, decided to break the "strike" by withholding supplies until such time as packers would be in a less bearish mood. Supplies the country over have shown sharp reductions; at midweek at Chicago, receipts of hogs were almost of "starvation" proportions.

By the time the market closed on Thursday, some of the larger packers on the Chicago market had not bought a hog since the previous Friday. They had obtained a scattering of hogs direct from farmers and some additional supplies from other markets, but showed no signs of buying hogs locally as long as prices held firm. There is no telling how long this condition may last. It is manifest, however, that packers must have volume to fill the contracts they now hold, which call for meat and meat products to be furnished to the various

government agencies for lend-lease and military needs.

Meanwhile, retail stores are also experiencing a bit of trouble. Retail butcher shops in various localities have reported a pile-up of meat caused by what has been termed excessively high point values for meat and meat products. Just before the rationing program there was a shortage of meat in retail stores, but this condition is now reversed. In some instances, there have been reports of point cutting on the part of the retailer in order to dispose of product before it spoils (see page 20).

Consumers have been warned that supplies of meat might show a slight slackening off as a result of the usual light spring runs of livestock, coupled with the fact that the set-aside order calls for a heavy volume of meat from federally inspected plants.

LAMB CROP IS SMALLER

The number of early lambs raised in the principal producing states will be somewhat smaller this year than last, reflecting chiefly the smaller number of ewes. Marketings of early lambs before July 1 may differ little from last spring, however, as lambing was earlier this year than last in some states and the lambs appear to have developed better. In the early lambing areas of the Pacific Coast and adjoining states, weather and feed conditions have been spotty; hay supplies have been short and generally high in price.

In California the early lamb crop is smaller than last year, but present indications are that most of the early lambs will reach slaughter condition. Marketings by months and destination are uncertain, because of the unusual conditions brought about by price ceil-

ings and the general meat situation. The number of early lambs in Arizona is about the same as last year. Marketings from that state started about the middle of March, with volume shipments moving early in April.

Unfavorable weather and feed conditions have delayed the development of early lambs in Texas. Yearling lambs in that state are reported to be in only fair condition, and the market movement of these lambs is expected to be late. The early lamb crop in the eastern states will be a little smaller than a year ago but marketings of these lambs will be earlier.

GROUP OFFERS INCENTIVE TO CATTLE PRODUCERS

In an effort to stimulate production of fatter and better quality cattle, a committee composed of packer representatives and the livestock committee of the Ogden, Utah, chamber of commerce met recently to assist in planning some incentive to offer cattle feeders.

Chairman J. O. Read said that the new plan includes a system of grading fat cattle in three grades as (U. S. choice, U. S. good and U. S. commercial) to conform with recognized packer grading systems. Premiums of \$300 per car, \$200 per car and \$100 per car, respectively, will be awarded to each shipper submitting cattle which fall within the three classifications. This is to eliminate the old practice of choosing only three prize winning carloads, and should encourage all shippers to send their best carloads of fat cattle, Read stated.

The packer representatives at the meeting included E. W. Fallentine, manager of the American Packing and Provision Co., Charles Parke, William



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Parke & Sons Packing Co., and Myron Lowenstein, Ogden Dressed Meat Co., all of Ogden, Utah, as well as L. W. Stringer and Glen O. Whitlock of the Salt Lake City unit of the Cudahy Packing Company.

1942 MEAT ANIMAL INCOME 50% ABOVE '41 TOTAL

Cash income received by farmers from the sale of meat animals in 1942 is preliminarily estimated by the Department of Agriculture at nearly \$4.9 billion, or roughly 50 per cent more than in 1941 and 20 per cent more than in 1918, the previous peak year. Sharp increases in both volume of sales and prices accounted for the increase in the 1942 income over that of 1941.

Prices received by farmers for livestock averaged lower than in 1918, however, and the increase in cash income over that year was due entirely to the greater volume of marketings. The 1942 income was over four times as great as in the depression year 1932. Of the \$4.9 billion total cash income in 1942, 49 per cent was accounted for by cattle and calves, 44 per cent by hogs and seven per cent by sheep and lambs.

PLAN FAT STOCK SHOW AT CHICAGO

In line with the suggestion of Secretary of Agriculture Wickard that incentives be offered for production of more and better livestock, the Union Stock Yard & Transit Co., Chicago, has announced that it will sponsor a fat stock show this year which will also include classes for 4-H club and F.F.A. members. The show is to be held during the first week of December in place of the International Live Stock Exposition, which was canceled last year for the duration of the war.

710,000 LAMBS ON FEED

There were 710,000 lambs left in feedlots in the northern Colorado, Arkansas Valley and Scottsbluff sections on March 27, 1943, compared with the same total a year ago, it was announced by the Bureau of Agricultural Economics. Northern Colorado had 380,000 head compared with 400,000 head a year ago, while the Arkansas Valley had 80,000 head compared with 125,000 head a year earlier. The Scottsbluff section reported 250,000 head, compared with 185,000 head last year.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, April 8, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS & GILTS:					
Good and Choice:					
120-140 lbs.	\$13.75@14.75	\$13.75@14.35		\$14.75@15.00	\$15.00@15.25
140-160 lbs.	14.50@15.50	14.30@14.85		14.90@15.20	15.25@15.35
160-180 lbs.	15.25@15.75	14.80@15.00	\$14.75@15.15	15.10@15.35	15.35 only
180-200 lbs.	15.65@15.85	15.55@15.65	15.15@15.40	15.20@15.35	15.35 only
200-220 lbs.	15.70@15.90	15.55@15.65	15.15@15.40	15.20@15.35	15.35 only
220-240 lbs.	15.70@15.90	15.55@15.65	15.15@15.40	15.20@15.35	15.35 only
240-270 lbs.	15.70@15.90	15.55@15.65	15.15@15.40	15.20@15.35	15.35 only
270-300 lbs.	15.70@15.90	15.55@15.65	15.15@15.40	15.20@15.35	15.35 only
300-330 lbs.	15.65@15.85	15.50@15.60	15.15@15.40	15.20@15.35	15.35 only
330-360 lbs.	15.60@15.80	15.40@15.55	15.15@15.40	15.20@15.35	15.35 only
Medium:					
160-220 lbs.	14.75@15.65	14.40@15.50	14.25@15.15	14.75@15.25	15.00@15.30
ROWS:					
Good and Choice:					
270-300 lbs.	15.60@15.75	15.25@15.35	15.00@15.10	14.85@15.00	15.00@15.10
300-330 lbs.	15.60@15.75	15.25@15.35	15.00@15.10	14.85@15.00	15.00@15.10
330-360 lbs.	15.55@15.70	15.20@15.35	15.00@15.10	14.75@14.90	15.00@15.10
360-400 lbs.	15.50@15.65	15.15@15.30	15.00@15.10	14.75@14.90	15.00 only
Good:					
400-450 lbs.	15.45@15.60	15.10@15.25	15.00@15.10	14.75@14.85	15.00 only
450-550 lbs.	15.40@15.55	15.00@15.20	15.00@15.10	14.65@14.75	15.00 only
Medium:					
250-550 lbs.	14.85@15.50	14.75@15.20	14.50@15.00	14.50@14.90	14.85@15.00
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	16.50@17.50	16.00@16.75	15.50@16.50	16.00@16.75	16.00@17.25
900-1100 lbs.	17.25@17.85	16.25@16.75	15.75@17.00	16.25@17.00	16.25@17.50
1100-1300 lbs.	17.25@18.00	16.50@17.25	16.00@17.00	16.25@17.00	16.25@17.00
1300-1500 lbs.	17.25@18.00	16.50@17.25	16.00@17.00	16.25@17.00	16.25@17.00
STEERS, Good:					
700-900 lbs.	15.50@16.50	15.00@16.50	14.50@15.75	14.50@16.25	15.25@16.25
900-1100 lbs.	15.50@17.00	15.00@16.50	14.75@15.75	15.00@16.25	15.25@16.25
1100-1300 lbs.	15.75@17.25	15.25@16.50	14.75@16.00	15.00@16.25	15.25@16.25
1300-1500 lbs.	16.25@17.25	15.25@16.50	14.75@16.00	15.00@16.25	15.25@16.25
STEERS, Medium:					
700-1100 lbs.	13.50@15.50	13.50@15.25	13.00@14.75	13.00@15.00	13.50@15.25
1100-1300 lbs.	13.50@15.75	13.50@15.25	13.25@14.75	13.50@15.00	13.50@15.25
STEERS, Common:					
700-1100 lbs.	12.50@13.50	12.00@13.50	11.50@13.25	11.00@13.25	12.25@13.50
HEIFERS, Choice:					
600-800 lbs.	16.00@17.00	15.75@16.25	15.50@16.25	15.75@16.75	15.25@16.00
800-1000 lbs.	16.50@17.25	15.75@16.25	15.75@16.50	15.75@16.75	15.25@16.00
HEIFERS, Good:					
600-800 lbs.	15.25@16.00	14.25@15.75	13.75@15.50	14.00@15.75	14.00@15.25
800-1000 lbs.	15.50@16.50	14.25@15.75	14.00@15.75	14.00@15.75	14.00@15.25
HEIFERS, Medium:					
500-900 lbs.	13.00@15.50	12.25@14.25	11.75@14.00	11.50@14.00	12.50@14.00
HEIFERS, Common:					
500-900 lbs.	11.50@13.00	11.00@12.25	10.50@11.75	10.50@11.50	11.00@12.50
COWS, All Weights:					
Good 14.00@15.00	13.50@14.50	12.75@13.75	12.75@13.75	12.25@13.50	12.25@13.50
Medium 12.00@14.00	11.50@13.50	11.50@12.75	11.25@12.75	11.00@12.25	11.00@12.25
Cutter and common 9.00@12.00	8.50@11.50	9.00@11.50	9.25@11.25	8.75@11.00	8.75@11.00
Canner 7.50@ 9.00	8.00@ 9.50	7.75@ 9.00	7.75@ 9.00	7.50@ 9.25	7.50@ 8.75
BULLS (Ylgs. Excl.), All Weights:					
Beef, good 14.25@15.00	14.00@14.75	14.00@14.50	13.50@14.00	12.75@14.00	12.75@14.00
Sausage, good 14.00@14.75	14.00@14.50	14.00@14.25	13.50@14.00	12.75@14.00	12.75@14.00
Sausage, medium 12.25@14.00	12.50@14.00	12.50@14.00	11.25@13.50	12.00@12.75	12.00@12.75
Sausage, cutter & com. 10.75@12.25	10.50@12.50	10.50@12.50	9.75@12.00	10.25@12.00	10.25@12.00
VEALERS, All Weights:					
Good and choice 13.50@15.50	13.75@15.00	12.50@14.50	13.00@15.00	13.00@15.50	13.00@15.50
Common and medium 9.00@13.50	11.50@13.75	9.00@12.50	9.00@13.00	9.50@13.00	9.50@13.00
Cull 7.00@ 9.00	7.00@11.50	7.50@ 9.00	7.50@ 9.00	7.00@ 9.50	7.00@ 9.50
CALVES, 500 lbs. down:					
Good and choice 11.00@13.00	12.50@14.50	12.00@13.50	11.00@14.00
Common and medium 10.00@11.00	10.00@12.50	9.00@12.00	9.00@11.00
Cull 9.00@10.00	8.00@10.00	7.50@ 9.00	7.50@ 9.00
Slaughter Lambs and Sheep:¹					
Good and choice* 15.75@16.50	16.00@16.75	15.65@16.10	15.35@15.65	15.75@16.10	15.75@16.10
Medium and good* 14.00@15.05	14.00@15.75	14.50@15.40	14.25@15.25	13.50@15.50	13.50@15.50
Common 12.50@13.85	10.50@13.75	12.25@14.25	11.50@14.00	12.00@13.25	12.00@13.25
EWES:					
Good and choice* 8.00@ 9.50	7.50@ 9.00	8.25@ 9.00	8.00@ 9.00	8.50@ 9.35	8.50@ 9.35
Common and medium 6.75@ 7.85	6.25@ 7.50	6.50@ 8.00	6.50@ 8.00	7.00@ 8.25	7.00@ 8.25

¹Quotations on woolled stock based on animals of current seasonal market weights and wool growth.
*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for five days ended April 2:

	Cattle	Calves	Hogs	Sheep
Los Angeles.....	3,050	500	2,500	...
San Francisco.....	294	10	1,170	32
Portland.....	1,325	100	2,550	700

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were: 15,262 cattle, 2,067 calves, 23,178 hogs and 18,370 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 3, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 576 hogs; Swift & Company, 996 hogs; Wilson & Co., 0 hogs; Western Packing Co., Inc., 1,917 hogs; Agar Packing Co., 4,978 hogs; Shippers, 7,771 hogs; Others, 32,298 hogs.

Total: 20,684 cattle; 3,185 calves; 48,536 hogs; 20,186 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,480	189	2,210	6,807
Cudahy Pkg. Co.	2,379	390	1,509	4,525
Swift & Company	2,208	158	1,870	5,103
Wilson & Co.	2,309	262	2,104	2,772
Meyer Korblum	1,203
Others	6,412	88	2,338	15,838
Total	18,049	997	10,061	35,045

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	7,042	7,084	10,580	...
Cudahy Pkg. Co.	3,828	5,383	7,946	...
Swift & Company	5,203	4,395	6,015	...
Wilson & Co.	2,132	4,356	3,160	...
Others	...	11,796

Cattle and calves: Eagle Pkg. Co., 25; Greater Omaha Pkg. Co., 81; Kroger Pkg. Co., 1,321; Omaha Pkg. Co., 251; John Roth, 233; So. Omaha Pkg. Co., 541; Super Pkg. Co., 359; Lincoln Pkg. Co., 187; American Pkg. Co., 64.

Total: 21,247 cattle and calves; 33,214 hogs and 27,701 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,854	426	7,134	4,165
Swift & Company	2,126	1,104	6,717	3,395
Hunter Pkg. Co.	1,090	...	5,345	833
Hell Pkg. Co.	...	1,640
Krey Pkg. Co.	...	1,403
Laclede Pkg. Co.	...	2,904
Sieloff Pkg. Co.	...	1,101
Others	1,788	93	3,641	421
Shippers	3,223	3,316	22,232	1,278
Total	10,081	4,939	52,117	10,092

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,559	50	7,183	3,417
Armour and Company	4,046	26	7,645	3,789
Swift & Company	2,831	13	4,122	2,272
Others	235	3	98	...
Shippers	4,724	...	8,362	2,396
Total	15,395	92	27,412	11,784

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,290	191	5,141	13,861
Armour and Company	2,593	248	3,570	6,090
Others	2,505	12	1,830	2,128
Total	7,388	451	10,541	22,049

Not including 3,764 hogs bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,817	218	6,095	1,098
Wilson & Co.	1,950	276	6,230	912
Others	163	2	804	...
Total	3,930	496	13,129	2,010

Not including 67 cattle and 1,421 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,242	138	7,971	5,270
Dunn & Ostertag	107	...	58	...
Fred W. Dold	39	...	305	...
Sundflower Pkg. Co.	12	...	149	...
Excel Pkg. Co.	522
Others	1,633	...	962	61
Total	3,575	138	9,445	5,331

Not including 63 cattle and 1,806 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,074	295	3,494	6,286
Swift & Company	1,223	184	4,233	6,063
Blue Bonnet Pkg. Co.	136	3	392	...
City Pkg. Co.	860	...
H. Rosenthal	17	3	26	10
Total	2,450	487	9,005	13,259

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,403	1,864	17,147	3,425
Bartusch Pkg.	568
Cudahy Pkg. Co.	556	1,543	...	1,974
Dakota Pkg. Co.	1,220
Rifkin Pkg. Co.	429	5
Swift & Company	4,134	2,457	24,923	5,834
Others	4,711	2,789
Total	14,021	8,658	42,070	11,233

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,238	103	4,176	8,637
Swift & Company	1,635	52	3,353	5,966
Cudahy Pkg. Co.	823	28	1,905	3,461
Others	1,807	37	1,352	469
Total	5,505	220	10,786	18,553

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall & Sons	...	18	...	187
E. Kahn's Sons Co.	151	479	5,276	352
Lohrey Packing Co.	5	...	256	...
H. H. Meyer Pkg. Co.	8	...	3,615	...
J. Schlachter	37	18
J. & F. Schroth P. Co.	3,293	...
J. P. Stegner Co.	282	421
Others	901	670	529	24
Shippers	187	285	3,204	...
Total	1,571	16,173	563	1,891

Not including 1,403 cattle, 46 calves, 1,625 hogs and one sheep bought direct.

TOTAL PACKERS PURCHASES

	Week ended April 3	Prev. week	Cor. week, 1942
Cattle	123,896	131,736	135,965
Hogs	282,459	291,445	248,234
Sheep	177,896	179,192	215,530

NEW YORK LIVESTOCK

Livestock prices at Jersey City, April 5, 1943, as reported by the Food Distribution Administration:

CATTLE:

Steers, medium to good	\$ 16.50
Cows, medium to good	12.50@13.00
Cows, cutter to good	10.50@12.50
Cows, canners	9.00@10.25
Bulls, good	14.50@15.00
Bulls, medium	13.25@14.50
Bulls, cutter to common	11.50@13.00

CALVES:

Vealers, good and choice...\$17.00@18.00

HOGS:

Hogs, good and choice...\$16.25

LAMBS:

Lambs, good...nominal

Receipts of salable livestock at Jersey City market for week ended April 3, 1943:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	610	621	39	2,751
Total with directs	5,437	9,444	15,322	38,779

Previous week:

Salable receipts	442	1,051	33	145
Total, with directs	5,723	10,519	17,814	33,418

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., April 8—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, most offerings of barrows and gilts were steady to 10c higher and sows also higher.

Hogs, good to choice:

160-180 lb.	\$14.25@15.25
180-200 lb.	15.00@15.45
200-330 lb.	15.10@15.55
330-360 lb.	15.10@15.45

Sows:

270-360 lb.	\$14.90@15.20
360-400 lb.	14.80@15.10
400-550 lb.	14.60@15.05

Receipts of hogs at Corn Belt markets for the week ended April 8:

	This week	Last week
Friday, April 2	30,500	24,100
Saturday, April 3	32,200	36,600
Monday, April 5	36,400	48,300
Tuesday, April 6	17,400	28,600
Wednesday, April 7	13,100	25,900
Thursday, April 8	20,200	20,800

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., April 2	1,479	368	11,994	5,284
Sat., April 3	198	58	6,225	2,620
Mon., April 5	12,496	789	19,085	5,990
Tues., April 6	6,846	2,212	13,562	11,890
Wed., April 7	9,416	693	10,093	4,372
Thurs., April 8	4,500	800	12,000	7,580

*Week so far...33,228 4,495 54,690 24,771
Week ago...36,386 4,319 74,501 27,017
Year ago...33,709 4,817 66,830 43,713
Two years ago...29,779 4,233 64,223 41,903

*Including 116 cattle, 64 calves, 19,007 hogs and 5,208 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., April 2	997	81	984	1,532
Sat., April 3	34	...	89	1,099
Mon., April 5	3,564	180	1,373	2,384
Tues., April 6	2,734	2	775	1,983
Wed., April 7	4,438	248	350	1,520
Thurs., April 8	3,500	200	2,000	1,600

Week's total...14,236 630 4,909 6,967
Prev. week...13,100 1,156 6,790 6,524
Year ago...7,571 1,251 8,890 18,882
Two years ago...8,470 401 2,816 12,241

APRIL AND YEAR RECEIPTS

	1943	1942	1941	1940
Cattle	49,743	43,687	557,945	541,066
Calves	5,855	5,963	55,713	58,993
Hogs	89,623	85,672	1,530,806	1,646,296
Sheep	50,584	61,032	562,361	674,645

†All receipts include directs.

HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Av. Wt.	Prices
	Rec'd	lbs.	Top Av.
*Week ended April 3	92,000	259	\$16.10 \$15.90
Previous week	94,624	261	15.95 15.75
1942	74,967	254	14.90 13.70
1941	83,389	258	8.70 7.77
1940	85,954	251	5.25 4.90
1939	54,231	253	7.50 7.05
1938	59,050	258	9.15 8.50

Av. 1938-1942...71,500 255 \$8.90 \$8.40

*Receipts and average weight for week ending April 3, 1943, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended April 1	\$15.75	\$15.80	\$9.15	\$10.10
Previous week	15.65	15.70	9.19	10.65
1942	13.60	13.70	7.00	12.40
1941	10.80	7.75	6.50	10.80
1940	8.80	4.90	4.50	8.50
1939	10.40	7.05	3.35	9.75
1938	8.75	8.50	4.75	8.70

Av. 1938-1942...\$10.35 \$8.40 \$5.00 \$8.25

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, April 8:

	Week ended April 8	Prev. week
Packers' purchases	34,305	41,422
Shippers' purchases	5,893	7,292
Total	40,198	48,714

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended April 3:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended April 3	226,000	434,000	273,000
Previous week	233,000	478,000	325,000
1942	226,000	407,000	268,000
1941	190,000	405,000	267,000
1940	165,000	405,000	280,000

At 11 markets:

	Cattle	Hogs	Sheep
Week ended April 3
Previous week
1942
1941
1940

At 7 markets:

	Cattle	Hogs	Sheep
Week ended April 3	167,000	306,000	200,000
Previous week	171,000	334,000	235,000
1942	163,000	265,000	172,000
1941	131,000	260,000	179,000
1940	116,000	280,000	179,000

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TOCK

Chicago Union
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Chicago Union

Hogs	Sheep
11,664 3.25	10,000 2.00
6,225 2.60	10,000 2.00
10,000 2.00	10,000 2.00
10,000 2.00	10,000 2.00
10,000 2.00	10,000 2.00
10,000 2.00	10,000 2.00
10,000 2.00	10,000 2.00
10,000 2.00	10,000 2.00
10,000 2.00	10,000 2.00
10,000 2.00	10,000 2.00

Hogs	Sheep
984 1.50	10,000 2.00
30 1.40	10,000 2.00
1,715 2.60	10,000 2.00
775 1.50	10,000 2.00
350 1.20	10,000 2.00
2,000 1.60	10,000 2.00

Receipts	Year
13 1942	1942
945 543.98	1942
718 50.93	1942
806 1,440.26	1942
361 674.61	1942

Prices	Top	Av.
116.10 115.80	116.10	115.80
13.85 13.70	13.85	13.70
14.00 13.70	14.00	13.70
8.70 7.75	8.70	7.75
5.25 4.80	5.25	4.80
7.50 7.40	7.50	7.40
9.15 8.50	9.15	8.50

Prices	Top	Av.
89.90 88.40	89.90	88.40
7.00 12.40	7.00	12.40
6.50 10.80	6.50	10.80
4.30 10.10	4.30	10.10
5.35 6.75	5.35	6.75
4.75 5.70	4.75	5.70

Prices	Top	Av.
85.00 83.15	85.00	83.15

Prices	Top	Av.
89.15 88.10	89.15	88.10
9.10 10.40	9.10	10.40
7.00 12.40	7.00	12.40
6.50 10.80	6.50	10.80
4.30 10.10	4.30	10.10
5.35 6.75	5.35	6.75
4.75 5.70	4.75	5.70

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85.00 83.15	85.00	83.15

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7.00 12.40	7.00	12.40
6.50 10.80	6.50	10.80
4.30 10.10	4.30	10.10
5.35 6.75	5.35	6.75
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7.00 12.40	7.00	12.40
6.50 10.80	6.50	10.80
4.30 10.10	4.30	10.10
5.35 6.75	5.35	6.75
4.75 5.70	4.75	5.70

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended April 3, 1943:

CATTLE

	Week ended April 3	Prev. week	Cor. week, 1942
Chicago	20,684	21,534	23,556
Kansas City	14,064	14,005	21,726
St. Joseph	20,766	18,574	20,494
Omaha	8,704	9,090	9,455
East St. Louis	6,066	6,801	7,207
St. Joseph	11,216	10,937	10,077
Wichita	3,776	5,588	5,983
Philadelphia	1,847	1,153	2,046
Indianapolis	1,212	1,522	2,513
New York & Jersey City	7,562	7,508	7,486
Oklahoma City	4,493	5,141	5,404
Cincinnati	2,478	2,889	3,056
Denver	4,093	4,408	4,377
St. Paul	11,953	12,873	16,708
Milwaukee	2,467	2,460	3,673
Total	121,211	125,043	143,763

*Cattle and calves.

HOGS

	Week ended April 3	Prev. week	Cor. week, 1942
Chicago	103,135	95,995	95,243
Kansas City	32,615	31,630	42,170
Omaha	32,615	48,916	34,241
East St. Louis	63,004	64,657	79,076
St. Joseph	13,131	14,490	15,638
St. Joseph	28,591	32,075	20,100
Wichita	11,251	10,063	8,949
Philadelphia	11,988	14,353	14,502
Indianapolis	13,025	17,061	22,355
New York & Jersey City	40,802	42,425	37,246
Oklahoma City	14,550	12,178	10,909
Cincinnati	13,471	15,011	16,508
Denver	7,682	12,279	9,318
St. Paul	42,070	56,514	31,756
Milwaukee	7,911	8,330	8,801
Total	455,841	475,973	448,321

*Includes National Stockyards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

	Week ended April 3	Prev. week	Cor. week, 1942
Chicago	20,186	17,380	38,100
Kansas City	22,249	19,430	26,305
Omaha	35,481	33,581	28,748
East St. Louis	10,255	8,890	9,068
St. Joseph	18,981	19,066	22,574
St. Joseph	10,272	10,147	11,804
Wichita	5,331	5,138	6,103
Philadelphia	3,316	2,641	2,145
Indianapolis	615	876	1,471
New York & Jersey City	41,034	40,389	54,542
Oklahoma City	2,010	1,963	4,068
Cincinnati	658	800	1,108
Denver	6,370	9,529	7,270
St. Paul	11,233	11,321	10,694
Milwaukee	1,571	764	1,061
Total	180,560	181,424	225,130

*Not including directs.

ST. LOUIS HOGS IN MARCH

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for March, 1943, with comparisons, reported by H. L. Sparks & Co., were:

	Mar. 1943	Mar. 1942
Total receipts	257,111	256,495
Average weight, lbs.	228	223
Top prices:		
Highest	\$ 15.80	\$ 13.75
Lowest	15.30	13.20
Average cost	15.34	13.24

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended April 2:

	Cattle	Calves	Sheep
Week ended April 2	357	10	7,927
Last week	289	4	9,760
Last year	1,641	247	9,671

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending April 3, 1943	6,456	1,622	1,398
Week previous	6,959	1,621	1,432
Same week year ago	8,968	2,179	2,658
COWS, carcass			
Week ending April 3, 1943	2,084	1,000	1,608
Week previous	2,698	777	1,810
Same week year ago	393	1,261	2,401
BULLS, carcass			
Week ending April 3, 1943	23	3	50
Week previous	102	24	50
Same week year ago	400	522	113
VEAL, carcass			
Week ending April 3, 1943	12,274	265	45
Week previous	8,162	257	48
Same week year ago	18,308	1,161	640
LAMB, carcass			
Week ending April 3, 1943	23,615	6,790	10,671
Week previous	25,043	9,209	14,200
Same week year ago	54,258	15,608	18,612
MUTTON, carcass			
Week ending April 3, 1943	1,293	310	501
Week previous	1,082	48	498
Same week year ago	2,309	85	427
PORK CUTS, lbs.			
Week ending April 3, 1943	800,334	302,361	135,621
Week previous	1,223,287	301,840	187,679
Same week year ago	2,945,546	313,476	290,356
BEEF CUTS, lbs.			
Week ending April 3, 1943	32,532		
Week previous	87,174		
Same week year ago	107,568		

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending April 3, 1943	7,559	1,647	
Week previous	7,511	1,153	
Same week year ago	7,486		
CALVES, head			
Week ending April 3, 1943	11,265	2,942	
Week previous	11,482	2,672	
Same week year ago	11,837		
HOGS, head			
Week ending April 3, 1943	40,683	11,988	
Week previous	43,619	14,353	
Same week year ago	38,753		
SHEEP, head			
Week ending April 3, 1943	41,034	3,316	
Week previous	40,389	2,641	
Same week year ago	46,353		

Country dressed product at New York totaled 11,243 veal, 113 hogs and 504 lambs. Previous week 12,907 veal, 135 hogs and 687 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

All classes of meat animals with the exception of calves, showed increased slaughter under federal inspection during the week ending April 2. Compared with a year ago cattle, calves and sheep showed a smaller total while the hog kill was a bit greater. Slaughter of hogs last week at 712,861 head compares with 693,414 head a week ago and 702,331 head a year ago.

	Cattle	Calves	Hogs	Sheep
New York area	7,562	11,591	40,802	41,034
Phila. & Balt.	3,189	1,079	25,161	924
Ohio-Indiana group	6,650	2,736	42,172	3,339
Chicago	25,141	4,936	103,135	47,862
St. Louis area	8,704	3,519	63,004	10,255
Kansas City	14,064	2,458	32,615	22,249
Southwest group	16,193	2,086	55,087	41,951
Omaha	20,766	431	52,615	35,481
Sioux City	11,216	72	28,591	10,272
St. Paul-Wisc. group	19,519	33,100	109,300	15,961
Interior Iowa & So. Minn.	13,326	4,454	100,379	35,256
Total	146,330	66,522	712,861	264,584
Total prev. week	142,863	68,299	693,414	246,876
Total last year	158,477	82,647	702,331	300,994

*Includes New York City, Newark, and Jersey City. *Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. *Includes Elburn, Ill. *Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. *Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. *Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. *Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during 1942: cattle 72%, calves 70%, hogs 74%, sheep and lambs 80%.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

	Week ended April 1	Last week	Same week 1942
Toronto	\$11.84	\$11.80	\$10.21
Montreal	12.40	12.40	10.35
Winnipeg	11.00	11.18	9.50
Calgary	11.65	11.65	9.79
Edmonton	11.35	11.35	9.35
Prince Albert	10.00	10.25	9.40
Moose Jaw	10.50	10.75	9.19
Saskatoon	10.40	10.40	8.75
Regina	10.50	10.50	9.90
Vancouver	12.25	12.25	

HOG CARCASSES BI*

	Week ended April 1	Last week	Same week 1942
Toronto	\$16.81	\$17.07	\$15.15
Montreal	17.05	17.10	15.35
Winnipeg	16.16	16.17	14.63
Calgary	15.90	16.00	13.75
Edmonton	15.85	15.95	13.80
Prince Albert	16.00	16.00	13.80
Moose Jaw	15.90	15.80	13.75
Saskatoon	15.90	15.80	13.75
Regina	15.90	15.80	13.75
Vancouver	16.90	16.75	14.75

*Official Canadian hog grades are now on carcass basis, quotations from BI Grades; Grade A, \$1.00 premium.

VEAL CALVES

	Week ended April 1	Last week	Same week 1942
Toronto	\$16.13	\$16.13	\$14.50
Montreal	14.10	15.06	12.20
Winnipeg	13.25	13.75	11.75
Calgary	12.50	12.50	11.00
Edmonton	12.50	12.50	11.50
Prince Albert	12.50	12.50	10.50
Saskatoon	13.00		9.00
Regina	12.50	12.50	10.50
Vancouver	12.50	12.50	11.25
		13.00	

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Undisplayed set solid. Minimum 20 words \$3.00, additional words 15c each. Position "boxed", special rate: minimum 20 words, \$2.00, additional words 10c each. Count includes or less number as four words. Headline 75c extra. Line advertisements 75c per line. Displayed, \$7.50 per inch. 10% discount for 3 or more insertions.

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Men Wanted

MAN WITH practical knowledge of beef packing, including labor, management, government reports, thorough and practical knowledge refrigeration and dry rendering. Some knowledge of electricity desired. For small to medium packing house. Permanent position, fine salary, established business. Answers positively confidential. State age, experience, salary expected. Write E. Fike, 3631 Sheffield, Chicago, Ill.

MEAT CANNING foreman. Experienced. Also assistant foreman. Opportunity for advancement. W-290, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Wanted—Smoke House Foreman
Thoroughly experienced draft exempt man to take complete charge of Smoked Meat Department of Progressive Midwest Packer. Good opportunity for the right man. Recite fully your past experience. Replies will be considered confidential. W-301, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WORKING FOREMAN for cattle killing floor. Good chance for advancement in near future. Also foreman for beef cooler; handle shipping, etc. W-300, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

MAN thoroughly experienced to take charge of canning and curing. Give full information first letter. W-302, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

WANTED: Practical working Beef and Hog casing man. Using fresh material on Hog Casings. Plant in Southeast. W-304, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

POSITION WANTED

Successful Plant Manager, fully experienced in all divisions of packing business, desires connection with successful packing concern, on profit participating basis. W-296, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SUPERVISOR—Shipping (car and truck) and personnel man wants position with progressive packer. Nine years' packing house experience. Aggressive, well educated. Now available. 3A Draft, 30 years old. W-297, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

BEEF OR HOG FOREMAN. Tops with knife and handling men. Willing to act as superintendent of medium sized plant. Draft deferred. Address replies to Len Rogers, 425 Duncan Ave., Washington, Pa.

Plants Wanted

SMALL PACKERS BIG MONEY OPPORTUNITY

Would like to buy or lease small packing plant. BAI preferred. Indiana, Ohio, Michigan, New York or Texas. And offer big opportunity to present management to continue management if desired. Also could retain present employees. We have large sale meat in package and container form. We have machinery for same. This is an opportunity to secure good returns from plant and big salary without financial responsibilities. Answers positively confidential. Reference Bankers Commercial Corp., Chicago, Ill. Address answers to E. D. Patterson, 1532 Indiana Ave., Chicago, Ill.

PLANT WANTED for the packing of canned meats or provisions. State complete details. W-305, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

Plants for Sale or Rent

MODERN PLANT, fully equipped, have applied for BAI inspection. Establishment number granted. Capacity 50 cattle, 160 hogs daily. Located in best feeding area of Iowa. W-303, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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FOR SALE

BUFFALO CHOPPER, No. 388, 175 lb. capacity, 15 H.P., A.C. motor, direct connected, good condition, \$700.00; 200 lb. Stuffer, \$250.00; Link Belt Slicing Machine with 1 H.P. motor, good condition, \$300.00. Peters Sausage Co., 5454 W. Verne Hwy., Detroit, Michigan.

FOR SALE

500 ton Cracking Press, top discharge.
500 ton Cracking Press, with Ejecting Cylinders.
1,200 ton Cracking Press, with Ejecting Cylinders.
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